
ANNUAL REPORT ON IRELAND'S NATIONAL CONTROL PLAN

for the period 1 January 2012 to 31 December 2012



INTRODUCTION

This annual report on Ireland's national control plan (NCP), covers the period from 1 January 2011 to 31 December 2011. It has been prepared in accordance with the requirements of Regulation (EC) No. 882/2004 by the Food Safety Authority of Ireland and the Department of Agriculture, Food and the Marine.

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About

The Annual Report is presented in a tabular form. The section numbers in the left column of the tables refers to [COMMISSION DECISION of 24 July 2008](#)¹ on guidelines to assist Member States in preparing the annual report on the single integrated multiannual national control plan provided for in Regulation (EC) No 882/2004 of the European Parliament and of the Council.

The responsibility for enforcement of food legislation is managed through service contracts between FSAI and a number of competent authorities, also known as 'official agencies'; a section for each official agency is provided in the Report along with sections covering the other elements of the country's Multi-Annual National Control Plan.

¹ http://mancp-riskbasedplanning.wikispaces.com/file/view/Dec_2008_654.pdf

Glossary

ABP:	Animal By-Products
BIP:	Border Inspection Post
DAFM:	Department of Agriculture, Food and the Marine
FBO:	Food / Feed Business Operator
FSAI:	Food Safety Authority of Ireland
HSE:	Health Services Executive
MI:	Marine Institute
MRL:	Maximum Residue Limit
NSAI:	National Standards Authority of Ireland
SFPA:	Sea-Fisheries Protection Authority
SVSIAG:	State Veterinary Service Internal Audit Group
TSE:	Transmissible spongiform encephalopathies
VPHIS:	Veterinary Public Health Inspection Service

The Food Safety Authority of Ireland

The FSAI is the competent authority with overall responsibility for the enforcement of food legislation in Ireland. The responsibility for enforcement of food legislation is managed through service contracts between FSAI and a number of competent authorities, also known as 'official agencies.' The Authority retains some direct enforcement responsibility for specific areas of activity, for example the Authority is the competent authority for irradiated food, genetically modified food and novel foods.

During 2012, the FSAI published its 'Statement of Strategy 2012-2015.' This document is available from the Authority's website. The Statement of Strategy sets out a medium-term framework for planning, evaluation and review of work programmes. It identifies the FSAI's priorities which are: enforcing food law; using the best scientific advice to underpin food safety decisions; working in partnership with all stakeholders to maintain and improve standards and ensuring that the Authority is responsive, proportionate and adaptable.

A National Control Plan for the period 2012-2016 was also developed and published in consultation with other competent authorities. It covers controls on food and feed, animal health and welfare, and plant health.

The official controls relating to food are mainly carried out on behalf of the Authority under service contract by the official agencies, such as the Department of Agriculture, Food and the Marine, the Sea-Fisheries Protection Authority, the local authorities, and the Health Service Executive. The Authority's role is to coordinate and monitor the activities of these official agencies. Service Contracts outline an agreed level and standard of food safety activity that the official agencies perform. The Service Contracts are in place for a minimum duration of three years, and subject to the request of either the Authority or the Official Agency, may be reviewed during that time.

Staff numbers in the Authority reduced by 15% in five years. In the same period, reductions of between 6% and 11% in staff numbers occurred in the official agencies.

Staff also participated in advisory working groups or committees of the World Health Organization; the Food and Agriculture Organization; Codex Alimentarius; and the Organization for European Cooperation and Development.

The Authority provides regular input into the work of the Government Departments of Health; and, Agriculture, Food and the Marine through comments on draft legislation; provision of material in the preparation of responses to parliamentary questions; and scientific advice. The Authority contributed to providing a response to 57 parliamentary questions (on a variety of topics including financial and staffing arrangements; genetically modified food; labelling; traceability and inspections; and sampling) from various political representatives (an increase from 37 from 2011).

The Authority continues to be a member of the Emergency Response Coordination Committee as part of the National Emergency Plan for Nuclear Accidents; the Expert Body on Fluorides and Health and, has staff on the scientific committees of safe food; the Health Protection Surveillance Centre and the Irish National Accreditation Board.

In 2012, there were 33 FSAI official agencies, namely the Health Service Executive (HSE), the Department of Agriculture, Food and the Marine (DAFM), the Sea-Fisheries Protection Authority (SFPA), 28 local authorities (LAs), the National Standards Authority of Ireland (NSAI) and the Marine Institute (MI). Each Official Agency submitted a service plan for the year and regular meetings were held during 2012 with senior management in each official agency and with the line managers responsible for the delivery of inspection and analysis.

During 2012, revised service contracts were agreed with the Sea-Fisheries Protection Authority and the National Standards Authority of Ireland. The National Standards Authority of Ireland is now responsible for the enforcement of legislation on food contact materials in businesses that manufacture, import and distribute food packaging materials. A revised service contract with the Health Service Executive also commenced during the year and is in place for three years.

The official agencies devoted the whole-time equivalent of 1,128 persons (inspection, laboratory, administration and management personnel) to the delivery of the service contracts. This represents a decrease of just under 2% compared to 2011. More details on staffing across the FSAI Official Agencies is included in ANNEX FSAI1 (table FSAI5).

The Authority operates an Advice line, website, extranet, and Information Centre to facilitate the exchange of up-to-date information on a wide range of food safety issues. In 2012, over 12,000 queries were processed,

In 2012, the Authority established a 'Food Fraud Task Force' with membership drawn from different enforcement arms of the State. The Task Force is intended to facilitate the sharing of intelligence and research on food fraud, and assist in improving our ability to detect and deal with food crime. The Irish police service (An Garda Síochána), Customs and Excise Service of the Revenue Commissioners, the Department of Agriculture, Food and the Marine,

the Sea-Fisheries Protection Authority Food Standards Agency, Northern Ireland, the Health Service Executive; the Health Products Regulatory Authority (formerly the Irish Medicines Board), and local authorities are represented on the Task Force.

MANCP Section	Title	Information
9.1	List Official Control (OC) activity	<p>In 2012 the FSAI received</p> <ul style="list-style-type: none"> • 9 notifications for general PARNUTS, • 32 notifications of foods for special medical purposes • 1,095 food supplements were notifications, almost all of which were checked for compliance <p>Three of the PARNUTS and eight of the foods for special medical purposes were selected for assessments.</p> <p>The Authority conducted safety assessments on three novel foods/ingredients in 2012 (UV treated pasteurised milk, Citicoline and rapeseed protein)</p> <p>The Authority reviewed the safety assessments of five novel foods/ingredients carried out by other Member States in respect of: Vitamin D yeast; Nattokinase; DHA and EPA rich oil from the microalgae schizochytrium; chia seed and synthetic vitamin K2.</p> <p>Four applications were submitted to the Authority for an opinion on the substantial equivalence of novel food ingredients to similar ingredients already on the EU market. The Authority provided positive opinions on: vitamin K2; inca inchi virgin oil; L-alanyl-L-glutamine and yeast beta glucans.</p> <p>The FSAI managed 404 food incidents in 2012, an increase of 2% on the number of incidents in 2011 (details of the number of incidents dealt with between 2008 and 2012 are included in ANNEX FSAI1 – Table FSAI4). The incidents were categorised as: full food incidents, minor food incidents and cross-country food complaints.</p> <ul style="list-style-type: none"> • The Authority investigated 162 full food incidents in 2012, an increase of 4% compared to 2011 • Chemical hazards were most frequently identified (44); followed by microbiological hazards (42); 'other' hazards (24); allergens (20) and; other biological hazards including mycotoxins (17) • Of the 44 chemical hazards, 15 were attributed to migration; 11 to composition/additives; and 11 to pesticides/residues of veterinary medicines • A total of 167 minor incidents were investigated by the Authority in 2012, a small decrease of three (2%), as compared with 2011 • 75 cross-country food complaints were co-ordinated by the Authority compared with 79 in 2011. • <p>During 2012, the Authority issued 21 food alerts during 2012 relating to 18 incidents:</p> <ul style="list-style-type: none"> • 4 Category 1 alerts for action • 17 Category 2 alerts for information • 9 related to microbiological spoilage or possible presence of pathogenic organisms <p>The Authority issued 53 of the 3,516 original notifications on the Rapid Alert System for Food and Feed in 2012, an increase of 7 notifications, as compared to 2011. Ireland was the country of origin of products for 18 of the notifications issued through the system in 2012, an increase of seven, as compared to 2011.</p> <p>The Authority published 14 food allergen alerts in 2012, a decrease of 30% (6) from 2011.</p> <p>The Authority also carries out risk assessments on the identified hazards found in food. This supports food control activities to ensure that actions are based on science. In 2012,</p>

		<p>around 100 such assessments were conducted.</p> <p>A risk assessment on the safety of nitrate reduced ham was conducted for the Department of Agriculture, Food and the Marine. Additionally, the Authority also reviewed risk assessments of maximum residue limit breaches for pesticide residues identified by the Pesticide Control Service of the Department of Agriculture, Food and the Marine.</p> <p>Provisional data indicates that there were 14 outbreaks of illness associated with food in 2012. These outbreaks were Verocytotoxigenic <i>Escherichia coli</i> infection (5); salmonellosis (4); acute infectious gastroenteritis (2); campylobacteriosis (1); norovirus infection (1) and typhoid (1). In total, 138 people became ill and three were hospitalised.</p> <p>A total of 2,530 complaints were handled by the Authority's Advice line in 2012.</p> <p>Completed</p> <ul style="list-style-type: none"> • 46 samples analysed for the presence of GM food ingredients in 2012; all were found to be compliant • 78 samples of food were taken and tested for irradiation, none were found to be irradiated • During 2012, surveys were conducted on the safety of dried seeds and nuts and, fish authenticity
9.2	Statement of compliance (with this OC)	<p>Overall compliance</p> <p>Overall in compliance in those areas for which the Authority has direct responsibility was good</p>
9.2.2.1 & 9.2.2.2	What proportion of the checks identified non-compliance	This is not applicable to the direct work of the Authority, except for the surveys listed above which include data on non-compliance levels.
	What were the main types of non-compliance identified	Information on this specific point is not available
	Were the non-compliances clustered or randomly distributed	Randomly distributed
	Categorise these non-compliances into major, moderate and minor and give the proportion/frequency	Information on this specific point is not available
9.2.2.3	What was/were the root cause/s of the non-compliances identified	Actions taken to ensure improved compliance by Food Business operators (FBO) during 2012

9.4.1	Actions to ensure compliance by Food and Feed Business operators and other relevant business operators with official controls.	<p>Describe, giving the number of the various types of Enforcement action deployed such as verbal warning, written notice, fixed penalty notice, restriction, premises closure, seizure/detention of animals or product, prosecution</p> <p>Actions taken to deal with non-compliances</p> <ul style="list-style-type: none"> • During 2012, 416 Enforcement Notices and Orders under the Food Safety Authority of Ireland Act were served on food businesses that were found to be in breach of food safety legislation. This is an increase on 2011 (378). • Improvement Notices (307) accounted for the majority of enforcements served in 2012, followed by Closure Orders (91), Prohibition Orders (15) and Improvement Orders (3). • The majority of these enforcements were issued by the Health Service Executive. • In 2012, as in previous years, most Closure Orders (86%) were served on the service sector, in particular on take-aways (28 Closure Orders) which made up 30% of all food businesses ordered to close. • 2012 saw the greatest number of Closure Orders served since the establishment of the Authority; this can be partially explained by an expansion of the power to apply such Closure Orders introduced through the European Communities (Official Control of Foodstuffs) Regulations, 2010 <p>Comments the Authority was notified of 10 successful prosecutions for breaches of food law, all undertaken by the Health Service Executive. This is the same number initiated in 2011 (10).</p>
9.4.2	Actions to ensure effectiveness of Official Controls (by the CA)	<p>In 2012, the Authority continued its programme of auditing official agencies to verify the effectiveness and appropriateness of food controls and to monitor conformance by official agencies with the terms and requirements of the service contracts.</p> <p>An initiative in 2012 to improve openness and transparency saw the publication of audit reports and corrective action plans on the Authority's website.</p> <p>An inter-agency document to facilitate the operation of the laboratory network was published. Additionally, the first inter-agency meeting of the official food chemical laboratories took place and official agency microbiology laboratories continued to submit data to the Authority on typed pathogens, which the Authority then collates and shares with all relevant laboratories.</p> <p>The Authority carries out audits of the official agencies to verify the effectiveness and appropriateness of official controls conducted by the relevant inspectorates. These audits also verify conformance with the terms and requirements of the service contracts and adherence by the official agencies to the Multi-Annual National Control Plan requirements relevant to their activities.</p> <p>During 2012, the Authority carried out official control audits of the Health Service Executive on controls in hospitals and crèches and, in food businesses classified as high risk.</p> <p>Official control audits were carried out on the Department of Agriculture, Food and the Marine in poultry slaughtering and processing plants; on-farm emergency slaughter animals at approved premises and on follow-up and close-out of non-compliances identified during official control audits in meat premises it supervises.</p>

		<p>Official control audits were carried out with the Local Authority Veterinary Service in food businesses under its supervision and on-farm emergency slaughter at approved premises.</p> <p>An audit of official control was carried out with the Sea-Fisheries Protection Authority in fish and fishery product food businesses.</p> <p>Two targeted audits were also carried out with the Health Service Executive on food business compliance with allergen controls in catering establishments and on food business compliance with labelling legislation</p>
9.5	Statement of Overall compliance within the sector	The Authority considers that overall compliance within the sector during 2012 was satisfactory.
	Comment on the appropriateness and suitability of the MANCP	<p>Did the programme of OC's identify any necessary amendment to MANCP</p> <p>No</p>

ANNEX:
FSAI1

**CLOSURE ORDERS SERVED UNDER FOOD SAFETY
AUTHORITY OF IRELAND ACT, 1998 IN 2012**

CATEGORY	NATURE OF BUSINESS	CLOSURE ORDER
Manufacturer/ Packer	Bakery/Confectionery	1
	Fish Processing	1
	Shellfish Purification	1
Retailer	Grocery Cat. II (Pre-packed Food)	1
	Supermarket Cat. I (Mixed Activities, Open Food and Preparing to Order)	3
Service Sector Business	Food Stall Cat. I (Preparation)	1
	Hotel Cat. I (Mass Catering/ Full Meal Service)	1
	Public house 1: Serving Food	4
	Public house Cat. III (Not Serving Food)	1
	Public house Cat. I (Preparation of Food)	1
	Restaurant/Canteen	1
	Restaurant Cat. I (Including Coffee Shops, Canteens, etc)	20
	Take-away	10
	Take-away Cat. I (Preparation)	9
	Total	55

**CLOSURE ORDERS SERVED UNDER EC (OFFICIAL
CONTROL OF FOODSTUFFS) REGULATION, 2010 IN 2012**

CATEGORY	NATURE OF BUSINESS	CLOSURE ORDER
Manufacturer/ Packer	Bakery/Confectionery Cat. III (Bread, Cake and Similar)	1
Retailer	Delicatessen	1
	Fishmonger 1: Raw Only	1
	Grocery Cat. I (Portioning/Open Food)	2
	Supermarket Cat. I (Mixed Activities, Open Food and Preparing to Order)	1
Service Sector Business	Food Stall Cat. I (Preparation)	2
	Hotel Cat. I (Mass Catering/ Full Meal Service)	1
	Public house 1: Serving food	3
	Public house Cat. I (Preparation of Food)	2
	Restaurant Cat. I (Including Coffee Shops, Canteens, etc) (Preparation)	15
	Take-away	1
	Take-away Cat. I (Preparation)	8
Total		38

Table FSAI1: Closure Orders Served in 2012.

NUMBER OF FOOD INCIDENTS, 2008–2012

YEAR	FULL INCIDENTS	MINOR INCIDENTS	INDUSTRY NOTIFICATIONS*	CROSS-COUNTRY COMPLAINTS	TOTAL
2012	162	167	–	75	404
2011	147	170	–	79	396
2010	129	165	1	60	355
2009	98	120	15	64	297
2008	90	115	18	68	291

* Notifications from industry now included as full or minor incidents

Table FSAI4: Number of Food Incidents, 2008–2012

NUMBER OF STAFF* BY OFFICIAL AGENCY, 2008-2012

AGENCY	2008	2009	2010	2011	2012	% CHANGE 2008- 2012
Dept of Agriculture, Food and the Marine^a	463	501	511	454	433	-6%
Health Service Executive:						
Environmental Health Service	376	379	361	333	344	-8%
Food Microbiology Laboratories	81	83	79	74	73	-10%
Public Analyst Laboratories	72	67	69	68	65	-9%
Sea-Fisheries Protection Authority	47	46	43	45	42	-11%
Local Authorities^a	76	75	72	72	71	-8%
Marine Institute	21	28	28	31	28	35%
National Standards Authority of Ireland	0.1	0.1	0.1	0.1	0.1	0%
Food Safety Authority of Ireland^b	85	84	75	74	72	-15%
Total	1,221	1,263	1,238	1,151	1,128	- 8%

* Whole time equivalent

^a These figures do not include temporary veterinary inspectors engaged in meat inspection

^b Does not include consultancy staff or staff on short-term contract

Table FSAI5: Number of Staff by Official Agency, 2008–2012

The Department of Agriculture, Food and the Marine

Official Control Activity (9.1²)

Department of Agriculture, Food and the Marine – Veterinary Public Health

Number planned

Total number of planned official controls: 3210.

Total number of actual official controls: 5963.

This compares with a planned number of official controls in 2011 of 3055

The number of official controls carried out in 2011 was 7189.

There has been an increase of 5% in the planned number of official controls from 2011 to 2012

There has been a decrease of 17% in the actual number of official controls carried out.

% completed

100% of planned official controls took place. An additional 2753 official controls took place.

Comment

The reason for the discrepancy between planned and actual controls includes:

- New approvals for activities in existing plants, or new approvals of new establishments.
- Preparation for internal and external audits
- Specific investigations / complaints
- Close out of audits and inspection findings
- Certification of product to Third Country destinations, or pre-export for eventual TC destinations.
- Third country delegation preparations, visits and close outs.
- Specific checks for Third Country criteria

VPHIS exercises a structured risk based approach to undertaking official controls. The additional ad hoc controls, increasingly represent a resource issue for VPHIS in an environment of diminishing budgets and staff.

The added work includes meeting FBO requirements for trade [certification] and ad hoc controls arising from findings / complaints / audits / delegations over which the VPHIS has no direct control.

The list of Audits in 2012 includes

1. IAG Chemical/Microbiological testing related to Animal By-Product Controls
2. IAG Equine Slaughter and Identification
3. IAG BSE Controls
4. IAG Wild Game
5. IAG Beef Slaughter Establishments
6. FVO General follow up to Ireland
7. FSAI Audit of follow up and close out of non compliances in meat premises supervised by DAFM

Department of Agriculture, Food and the Marine – Animal Health

	Area controlled	Controls applied	% completion	Comments on Delivery
Animal health Trichinella	Trichinella sampling	Samples submitted to VPHRL on ongoing basis	100%	Most other sampling carried out at FBO premises.
	Sampling of foxes	480 scheduled	87%	
Animal health Salmonella	Salmonella control in Gallus gallus flocks	Official controls for Salmonella Hadar, Virchow, Infantis, Enteritidis and Typhimurium are in place on Broiler Breeder farms as required by EU Regulation 1003/2005 transcribed into SI 706/2006	100%	730 samples (Year 2012) 365 reports. Compliance excellent

² *COMMISSION DECISION of 24 July 2008 on guidelines to assist Member States in preparing the annual report on the single integrated multiannual national control plan provided for in Regulation (EC) No 882/2004 of the European Parliament and of the Council

	Salmonella controls in broiler flocks.	Official controls for Salmonella Enteritidis and Typhimurium are in place on Broiler farms. Sampling is carried out S.I. No. 64 of 2009 implementing Commission Regulation (EC) No 646/2007 implementing Regulation (EC) No 2160/2003	100%	166 samples planned in 2012. 100% completion. 112 samples negative, 4 positive
	Official controls for Salmonella Enteritidis and Typhimurium are in place on turkey farms: Sampling on turkey breeder and turkey fatterer farms is carried out under SI No. 99 of 2010 implementing the European Communities (Control of Salmonella in Turkeys) Regulations 2010	Number planned: Turkey Breeders: 12 samples (6 reports) Turkey fatteners 38 samples (2012)	100% 100%	Turkey breeders; all samples negative. Turkey fatteners; 32 samples negative, 6 positive
	Salmonella control in table egg layer flocks	Official controls for Salmonella Enteritidis and Typhimurium are in place on table egg layer farms and are carried out under SI 247/2008 implementing the National Control Programme for the monitoring for Salmonella on Table Egg Laying Farms as outlined in Commission regulation No 1168/2006	190 samples planned. 100% delivered	375 samples (2012). 190 reports. All samples negative.
Official Controls: Imports of Animals and Food of animal origin				
Imports of Animals and Food of Animal Origin BIPS	BIP checks	100%	See below figures for each BIP See Appendix 4	

Department of Agriculture, Food and the Marine – Imports of Animals and Food of animal origin

Imports of Animals and Food of Animal Origin BIPS	BIP checks	100%	See below figures for each BIP See Appendix 3	
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Department of Agriculture, Food and the Marine – Animal By-Products

	Planned	Completed	
ABP Exports Total	0	0	
ABP Biogas Plant Total	6	7	

ABP C&D Total	0	0	
ABP Collection Centre Total	8	4	
ABP Composting Plant Total	23	17	12 unplanned inspections done.
ABP Fish Meal Total	15	13	1 unplanned inspection
ABP Handling and Storage (other) Total	5	3	
ABP Haulier Cat1 Total	75	41	10 unplanned inspections carried out
ABP Haulier Cat2 Total	0	12	
ABP Haulier Cat3 Total	18	24	
ABP Hide Store Total	14	12	
ABP High Capacity Incinerator Total	0	0	
ABP investigation poultry litter botulism Total	7	11	4 unplanned visits undertaken also
ABP investigations carcass disposal Total	0	0	
ABP Knackeries Total	68	66	7 further unplanned inspections undertaken
ABP Low Capacity Incinerator Total	0	0	
ABP MBM/Tallow Store Total	1	3	
ABP Meat Feeder Total	150	123	7 unplanned inspections carried out
ABP OF/SI End Users Total	6	5	
ABP Poultry Farm Total	50	45	2 unplanned inspections carried out
ABP Rendering Plant (CAT 1) Total	7	7	1 unplanned inspection carried out
ABP Rendering Plant (CAT 3) Total	5	6	1 unplanned inspection carried out
ABP Technical Plant Total	1	1	
ABP Wool and Hair Store Total	15	16	4 unplanned inspections carried out

Department of Agriculture, Food and the Marine – TSEs

	Planned	Completed	
To sample all eligible cattle and small ruminants for TSEs	Monthly reports outlining the results of the 2012 surveillance programme was submitted to the Commission in accordance with the requirements of EU Regulation 999/2001		-
TSE suspect investigations and BSE and scrapie positive control events	Monthly reports on BSE and scrapie suspect and positive cases was submitted to the Commission in accordance with the requirements of EU Regulation 999/2001		-
Small Ruminant Holdings maintained under official control where TSE has been confirmed in accordance with Article 12 999/2001	Annual inspection to all flocks restricted following diagnosis of Classical Scrapie in 2009 & 2010.	88%	Low Risk Activity Based On Risk Assessment (These Inspections Follow Initial Important Eradication Measures In Each Flock). Higher Priority Controls Took Resource Precedence
Scrapie monitoring programme	18 inspections carried out	100%	

Department of Agriculture, Food and the Marine – Animal Health

Area controlled	Controls applied	% completion	Comments on Delivery
Residue sampling for banned and authorised medicines + contaminants	20,579 samples taken	100%+	Majority of samples (79%) are taken on the basis of standard targeting criteria, some samples are taken as a result of suspicion of the presence of illegal residues. The 2012 NRP report is available at the following link: www.agriculture.gov.ie/animalhealthwelfare/veterinarymedicinesresidues .
Residues of banned substances(A1 –A6), veterinary medicines, OC and OPs, environmental contaminants and chemical elements in food of Bovine origin	11,541 Samples were taken in bovine (at slaughter and on farm),	155% of the plan was completed	Delivery in line with 2012 National Residue Control Plan. { why delivery > plan by 55% : ? 3833 animals sampled as suspects at slaughter for B1 substances. Also, duplication of analyses for Groups 3 (a)and (b) { OCs and OPs} of 122 animals sampled,} + targeted sampling for Dioxins (10)
Residues of banned substances(A1 –A6), veterinary medicines, OC and OPs, environmental contaminants and chemical elements in food of Porcine origin	2994 Samples were taken in Porcine (at slaughter and on farm),	127% of the plan was completed	Delivery in line with 2012 National Residue Control Plan The extra sampling (27%) mainly due to sampling of 'suspect pigs' for B1 (463) + duplication of analyses (59) for Groups 3 (a)and (b)+ sampling for Dioxins (10).
Residues of banned substances(A1 –A6), veterinary medicines, OC and OPs, environmental contaminants and chemical elements in food of Ovine origin	1971 Samples were taken in Ovine at slaughter	110 % of the plan was completed	Delivery in line with 2012 National Residue Control Plan duplication of analyses (81) for Groups 3 (a)and (b)+ sampling for Dioxins (10).
Residues of banned substances(A1 –A6), veterinary medicines, OC and OPs, environmental contaminants and chemical elements in food of Poultry origin	1162 Samples were taken in Poultry (at slaughter and on farm),	102 % of the plan was completed	Delivery in line with 2012 National Residue Control Plan + duplication of analyses (24) for Groups 3 (a)and (b)+ sampling for Dioxins (10).
Residues of banned substances(A1 –A6), veterinary medicines, OC and OPs, environmental contaminants and chemical elements in food of Equine origin	341 Samples were taken in Equine (at slaughter),	101 % of the plan was completed	Delivery in line with 2012 National Residue Control Plan +duplication of analyses (8) for Groups 3 (a)and (b)+ sampling for Dioxins (20).
Residues of banned substances(A1 –A6), veterinary medicines, OC and OPs, environmental contaminants and chemical elements in food of Cervine origin	189 Samples were taken in Cervine (at slaughter),	81 % of the plan was completed	Delivery not in line with 2012 National Residue Control Plan No samples taken by FSAI for Game
Residues of banned substances(A3 A6), veterinary medicines, OC and OPs, environmental contaminants and chemical elements in Milk of Bovine/Ovine/ Caprine origin	1230 Samples were taken	111%of the plan was completed	Delivery in line with 2012 National Residue Control Plan

Residues of banned substances(A6), veterinary medicines, OC and OPs, environmental contaminants in Eggs	277 samples were taken	105% of the plan was completed	Delivery in line with 2012 National Residue Control Plan
Residues of banned substances (A6), veterinary medicines, OC and OPs, environmental contaminants and chemical elements in Honey.	115 samples were taken	115% of the plan was completed	Delivery in line with 2012 National Residue Control Plan Following detection of +ve for Group B 3c (Lead) DAFM did increased sampling (15%).
Wholesale distributors of veterinary medicines	8 premises visited prior to expiry date of licence. 2 inspections carried out in relation to initial applications for licences	100%	Full delivery of planned inspections. Delivered to ISO standards. Since 19 July 2012 all wholesalers licences are of indefinite duration due to changes made in our National Legislation.
Inspections of Retail Licensed Merchant's sellers of VMPs	36 inspections planned 92 inspections done (including 56 initial applications)	98%	Delivery in line with 2012 programme and to ISO standards These included 56 premises having an initial inspection (new applicants)
Inspections of compound feedmills	8 compounders of medicated feed inspected prior to expiry date of licence	100%	Delivery in line with 2012 programme and to ISO standards.
Inspection of on-farm feedmills	18 home mixers of medicated feed were inspected prior to expiry date of licence	100%	Delivery in line with 2012 programme and to ISO standards.
Inspection of Veterinary Practices	Planned =25% of all(650+) vet practices Inspected = 185	100%	Delivery in line with 2012 programme
Inspection of Farms	Planned = depended on number of vets servicing farm animals in a practice, up to a max of 3 farms per practice. Inspected =335		Delivery in line with 2012 programme

Reactive Programmes

Area controlled	Controls applied	% completion	Comments on Delivery
Residues of veterinary medicines in food sampled under NRP Bovines Porcine Ovine Caprine Poultry Equine Cervine Milk Eggs Honey <hr/>	Follow-up on farm investigations were done in all cases. Increased sampling of food of animal origin sourced from herds/flocks where the initial breaches of the MRL's were identified 29 Nil 8 Nil Nil 1 Nil Nil 1 5 <hr/>	100% on farm investigations were completed.	No repeat non-compliances in the herd/flock. DAFM, on receipt of confirmed results of analyses of residues at slaughter or at the processing plant, instruct all FBO plants processing that species i.e. bovine, ovine, etc, to sample 25% of animal produce presented from the non-compliant herd/flockowner and to analyse for the offending compound, for the next 60 days. All 11 bovine + 1 Ovine Thyrostats (Thiouracils) investigated ----no evidence of illegal use. 6 Bovine and 1 Ovine -- Nitrofurans (SEM) +ve investigated-- --no evidence of illegal use Information contained in the 'Questionnaire on the actions taken as a consequence of non-compliant results in 2012 as reported to the Commission.
Inspections of Wholesale Distributors of VMPs	Only minor follow up required		Minor non-compliances investigated and closed off.
Inspections of Retail Licensed Merchant's sellers of VMPs	Follow up visit were scheduled for from 3 months forward	A large % of these were completed	All were minor non-compliances. It was not possible (due to budgetary constraints) to revisit all.
Inspections/monitoring of compound feedmills	Unannounced spot checks were planned	95+% of these were completed	Delivery largely in line with the 2012 plan Delivery achieved with assistance from colleagues in the Feedingstuffs Div. of DAFM who did revisits/spot sampling of feed.
Inspection of on-farm feedmills		100% of these were completed	Delivery largely in line with the 2012 plan. There was ongoing spot checks where deficiencies had been identified to ensure compliance was achieved.

Inspection of Veterinary Practices	Instructions given from HQ to close out on deficiencies identified. Follow up checks were scheduled	Satisfactory	Information from DVOs indicate that delivery was good
Inspection of Farms	Instructions given from HQ to close out on deficiencies identified. Follow up checks were scheduled	Satisfactory	

Reference to detailed area reports

National residue Plan 2013 and Residues of banned substances(A1 –A6), veterinary medicines, OC and OPs, environmental contaminants and chemical elements in food of Animal and bee origin	Information to be found in the Report of the National residue Control Programme submitted to the European Commission before 31 March 2013 in accordance with the requirements of Council Directive 96/23./EC. Information contained in the 'Questionnaire on the actions taken as a consequence of non-compliant results in 2012 as reported to the Commission.
Inspections of Wholesale Distributors of VMPs	Details of reports of all scheduled inspections are held within the medicines division at DAFM HQ
Inspections of Retail Licensed Merchant sellers of VMPs	Detailed reports of all inspections done by officers at local level are inputted electronically on a system called AFIT and the information is accessible to DAFM staff at the Medicines HQ at Backweston and to the AMT (Area management Team) who monitor delivery (qualitative and quantitative).
Inspections of Compound Feedmills	Detailed reports relating to all inspections are held at DAFM Medicines HQ
Inspection of on-farm feedmills	Detailed reports relating to all inspections are held at DAFM Medicines HQ
Inspection of Veterinary Practices	Hard copies of reports held at local district veterinary offices (DVO's) Electronic reports are on AFIT i.e. a national database (DAFM)
Inspection of Farms	Hard copies of reports held at local district veterinary offices (DVO's) Electronic reports are on AFIT i.e. a national database (DAFM)

Department of Agriculture, Food and the Marine – Animal Health (Birds)

Area controlled	Controls applied	% completion	Comments on Delivery
(Contingency/ List A Diseases)	(Suspect List A disease investigations)	100%	9/9 suspect class A disease investigations <ul style="list-style-type: none"> • 5/5 Pigeon paramyxovirus -confirmed • 1/5 suspect FMD- negative (tumour) • 3/3 avian influenza investigations- one LPAI confirmed in game birds (pheasants)
(Trade in birds)	(Farm first approval inspections)	100%	6/6 first approval inspections completed.
	(farm re-approval inspections)	74%	78/ 105 active sites re-approval inspections
	(hatchery first approvals)	N/A	N/A
	(hatchery re-approval inspections)	100%	4/4 re-approval inspections completed.
	(monthly and pre-export inspections)		Data not available

Reactive Programmes

Area controlled	Controls applied	% completion	Comments on Delivery
(Trade in birds)	Investigation of irregular imports	100%	1/2 incidents were investigated (other birds)
(Trade in birds)	Other reactive programmes		A revision of the code of practice and import guidelines for the game bird industry are in progress A revision of the manual of import of birds from third countries is in progress

Reference to detailed area reports

Avian influenza surveillance technical & financial report 2012	Submitted to the Commission by the 30 April deadline in accordance with the requirements of Council Directive 2009/470
Avian influenza surveillance plan 2014	Submitted to the Commission by the 30 April deadline in accordance with the requirements of Council Directive 2009/470
Avian influenza vaccination in zoos report 2012	Submitted to the Commission by the 30 March deadline in accordance with the requirements of Commission Decision 2007/598

Department of Agriculture, Food and the Marine - Pesticide Controls

Section 2 of the National Control Plan for Ireland for the period from 1st January 2012 to the 31st December 2016 (MANCP) includes details on the control of pesticide residues in food on the Irish market. These controls are carried out by the Pesticide Registration & Control Division of DAFM with the cooperation of the Pesticide Control Laboratory.

DAFM and the FSAI agree the annual programme for controlling pesticide residues in food and submit a copy to the EU Commission as required by Regulation (EU) No. 396/2005. The EU Co-ordinated Monitoring Programme for pesticide residues is incorporated within this programme.

	Area controlled	Controls applied	% of target programme achieved.	Comments
Sector: Food of plant origin.				
	Pesticide residues in food of plant origin.	926 samples of Fruit & Vegetables (W/R/P)	102% % of 2012 plan for fruit & vegetables was achieved	Delivery is in line with 2012 programme requirements and includes the commodities specified in the EU coordinated programme, Commission Implementing Regulation (EU) No 1274/2011. Samples are selected randomly and are traceable to producer/country of origin except in the case of processed products (which were not traced to the original producer).
		106 samples of cereals (W/P)	106% of plan for cereals was achieved	Delivery is in line with 2012 programme requirements. All cereal samples were traceable to producer/country of origin.
		25 cereal based processed baby foods were taken,	250% achieved for EU coordinated programme	Delivery is in line with 2012 programme requirements and includes the commodities specified in the EU coordinated programme, Commission Implementing Regulation (EU) No 1274/2011.
	Increased control of pesticide residues in certain foods of plant origin (Commission Regulation (EC) No 669/2009)	24 consignments were sampled	80% of required sampling frequency was achieved.	Significant increase in the number of samples taken in 2012 under this Regulation. One consignment was re-exported.
W = wholesale; R = retail level; P= processing; PP= Primary production.				
Reactive Programmes	Pesticide residues in food.	Seventeen samples as follow up to MRL	51% of targeted programme	No repeat non-compliance and no further follow up actions required. Other targeted commodities from the 2011 programme not

	Area controlled	Controls applied	% of target programme achieved.	Comments
		breaches in 2011	was achieved	found on market.
		Four samples as follow up one MRL breach in 2012	Not listed in reactive programme	Samples analysed as specified in Commission Regulation (EU) No 1274/2011 and in accordance with Commission Directive 2006/141/EC .
		Follow up to RASFF notifications relevant to Ireland	No consignment was encountered in Ireland which related to a RASFF notification.	No follow up action required.
Reference to detailed area reports	Pesticide Residues in Food	<p>Detailed report outlining the results of the 2012 Pesticide Residue Monitoring Programme will be submitted to the Commission in accordance with the requirements of Regulation (EC) No 396 of 2005. http://www.efsa.europa.eu/cs/Satellite</p> <p>The national residue report for 2012 will be uploaded at http://www.pcs.agriculture.gov.ie/</p>		

	Area controlled	Controls applied	% of target programme achieved.	Comments
Sector: Food of animal origin				
	Pesticide residues in food of animal origin. (FAO)	401 samples, including kidney fats of bovine, cervine, equine, ovine, porcine, poultry, as well as milk, eggs and honey	104% of the plan was achieved	FAO samples were analysed using multi-residue methods which cover the organochlorine and organophosphorus pesticides, as required in Directive 96/23/EC, and a wide range of other pesticides. Additional samples were analysed as specified in Commission Implementing Regulation (EU) No 1274/2011
	Pesticide residues in infant formula samples	40 samples of infant formula	100% of the plan was achieved	Samples analysed as specified in Commission Regulation (EU) No 1274/2011 and in accordance with Commission Directive 2006/125/EC

Department of Agriculture, Food and the Marine - Animal Feedingstuffs Controls

Section 5 of the National Control Plan for Ireland for the period from 1st January 2012 to the 31st December 2016 deals with the control of feed on the Irish market.

The Feedingstuffs, Fertiliser, Grain & Poultry Division in conjunction with the Crop Policy, Production and Safety Division is responsible for the monitoring, regulation and control of all stages of the animal feed chain. These two bodies combined are known as the Animal Feedingstuffs Control Group (AFCG).

In line with the Commission Recommendation 2005/925/EC, results of the coordinated community inspection programme have been forwarded to the Commission.

	Area controlled	Controls applied	% of target programme achieved.	Comments
Sector: Feedingstuffs				
	Feed Business Operators	1,404 Unannounced Inspections	85%	Delivery broadly in line with 2012 plan requirements for prioritised inspections.
		120 Audits	77 %	Reduced staff resources has resulted in some

	Area controlled	Controls applied	% of target programme achieved.	Comments
				audit inspections being carried over into 2013 to allow for completion of programme;
	Feed	1,992 samples taken and analysed 1,904 labels inspected	100%	Delivered in line with 2012 plan requirements; higher risk areas prioritised.
	Feed Drying	114 samples of dried feed taken and analysed for PCB's	100%	Grain (Harvest 2012) plus other native feed materials subject to drying e.g. seaweed meal.

Reactive Programmes		310 samples of feed materials and compound feeds checked for Dioxins		This is in response to the 2008 dioxin incident.
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Reference to detailed area reports	Feed Control	In line with Commission recommendation 2005/925/EC specific reports are forwarded to the relevant sections of the Commission.		
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Department of Agriculture, Food and the Marine - Horticulture Controls (Fruit & Vegetables)

Horticulture & Plant Health Division is responsible for implementing controls relating to fresh fruit and vegetables as well as honey (also see below and Section 2 National Control Plan for Ireland for the period from 1st January 2012 to the 31st December 2016). The controls are required by legislation and relate to general food hygiene in terms of fruit and vegetable production. The following EU legislation is applicable: Regulation (EC) No 178/2002, Regulation (EC) No 852/2004, Commission Regulation (EC) No 2073/2005, Commission Regulation (EC) No. 1881/2006 and Regulation (EC) No 882/2004.

	Area controlled	Controls applied	% of target programme achieved.	Comments
	Contaminants in horticultural produce	193 samples of Potatoes for Cd and Pb analysis Official samples (PP/W)	100%	Exceeded target number set in 2012 Plan.
		182 samples of vegetables (Broccoli, B Sprouts, Cabbage, Spinach, Carrots, Parsnips, leeks, Lettuce, Swedes) for Cd and Pb (PP/W)	100%	Exceeded target number set in 2012 Plan.
		1000+ samples of potatoes and	100%	Exceeded target number set in 2012 Plan.

	Area controlled	Controls applied	% of target programme achieved.	Comments
		vegetables for heavy metals (Cd and Pb) (Research Trials)		
		91 samples of lettuce, spinach and rocket for nitrates (PP/W)	100%	Exceeded target number set in 2012 Plan.
		29 samples of apple juice taken for patulin analysis (PP/P)	100%	Exceeded target number set in 2012 Plan
	Microbiological samples	45 samples of Food (Sprouted seed, sliced mushroom, melon and salad leaves) for food safety criteria,	100%	Delivery in line with 2012 Plan
		35 samples of Food (Sprouted seed, sliced mushroom) for process hygiene criteria	100%	Delivery in line with 2012 Plan
		5 samples of sprouted seed for VTEC	100%	Delivery in line with 2012 Plan
		36 samples of water used in PP	100%	Delivery in line with 2012 Plan
	Hygiene Inspections of horticultural producers	44 hygiene inspections (PP), 15 follow-up inspections, 5 supervisory inspections	100%	Delivery in line with 2012 Plan
Reference to detailed area reports	Contaminants in horticultural produce	Detailed report outlining the results of the 2012 nitrate monitoring programme will be submitted to the EU Commission by the 30th June deadline in accordance with the requirements of Regulation 1881/2006.		
		Research data from Cd research programme will be presented to the Commission		

Department of Agriculture, Food and the Marine - Plant Health Controls

Section 5 of the National Control Plan for Ireland for the period from 1st January 2012 to the 31st December 2016 covers the control of plant health in Ireland. Detailed reports of the monitoring results, as required under Council Directive 2000/29/EC, are submitted to DG SANCO E.7 and F.4 via the Standing Committee on Plant Health.

Official surveys were carried out for the relevant harmful organisms in the Annexes of Council Directive 2000/29/EC. All positive findings were notified and appropriate measures were taken for eradication or containment as necessary. In general Horticulture & Plant Health Division is responsible for implementing Plant

Health controls, however in the case of potatoes, Crop Evaluation and Certification Division are involved in sampling and inspecting seed crops for quarantine organisms.

A summary of Plant Health controls for 2012 are appended to the report as ANNEX DAFM2.

Department of Agriculture, Food and the Marine - Milk & Milk Products Controls

Sections 2 of the National Control Plan for Ireland for the period from 1st January 2012 to the 31st December 2016 outlines details of official controls implemented by DAFM including control of milk and milk products in Ireland. The Dairy Controls and Certification Division are responsible for carrying out official controls.

Controls are carried out in milk processing establishments which include monitoring, audit, inspection and surveillance of these establishments, including official control procedures relating to the composition and labelling of infant formulae and follow-on formulae intended to be placed on the market in a Member State or intended for export to Third Countries.

Controls governing milk and milk products are required by Regulation (EC) Nos. 178/2002, 852/2004, 853/2004, 854/2004, 2073/2005 (microbiological criteria) as amended by Commission Regulation (EC) 1441/2007, Directive 1999/21, Directive 2006/141 and Directive 92/52.

The Dairy Controls and Certification Division are responsible for official controls on milk and milk products under Commission Regulation 142/2011 (health rules concerning animal by-products not intended for human consumption).

The Dairy Controls and Certification Division are also responsible for official sampling of raw milk under the national residue control plan drawn up under Council Directive 96/23/EC.

Section 2.4 of the National Control Plan for Ireland for the period from 1st January 2012 to the 31st December 2016 set out the details of the laboratories role in official control. Under Regulation (EC) No. 882/2004 as amended, the Dairy Science Laboratory in Backweston is the National Reference Laboratory for the following specific parameters; *Listeria monocytogenes*, coagulase positive staphylococci, total bacterial count and somatic cell count in raw milk and phosphatase activity in milk. The three Dairy Science laboratories situated at Backweston, Limerick and Cork are official designated laboratories for testing samples taken during official controls and all 3 are accredited in accordance with the European standards, EN ISO/IEC 17025.

	Area controlled	Controls applied	% of target programme achieved.	Comments
Sector: Food of animal origin				
	Milk and milk products	204 planned official controls of milk processing plants, collection centres and stores. There were 16 planned Official Controls relating to Food Business Operators producing and/or collecting raw milk, for which no targets were set in 2012.	77%	Adjusted to account for 13 official controls could not be completed because the FBO closed down or were not in production in 2012. Official Control targets relating to Food Business Operators producing and/or collecting raw milk are in place for 2013
		201 planned inspections of milk production holdings.	110%	Successful delivery in line with 2012 plan
		6,961 planned samples for food safety, process	84 %	Adjusted to account for 366 targeted samples could not been completed because the FBO

	Area controlled	Controls applied	% of target programme achieved.	Comments
		<p>hygiene, antibiotics and heat treatment verification as per Reg. 2073/2005 (as amended), Reg. 853/2004 and Reg. 2074/2005.</p> <p>649 additional samples were taken for new premises/products in existing premises and hygiene monitoring.</p> <p>Total 7,610</p>		<p>closed down or not in production in 2012.</p> <p>The 7,610 samples equates to 10,284 test parameters completed, including 42 tests carried out to confirm the absence of Staphylococci enterotoxin – all results of these tests were found compliant.</p>
		279 planned samples of water under Directive 98/83/EC (microbiological criteria only, no chemical).	94.3%	
		94 planned controls carried out under Directive 2006/141/EC and Council Directive 92/52/EEC including inspections, audits, label checks and sampling for compositional and contaminant analysis.	100%	Successful delivery in line with 2012 plan; targets for inspections/audits set down by inspecting officer
		1,151 samples of milk for residues under Directive 96/23.	101.7%	<p>Delivery in line with 2012 National Residue Control Plan.</p> <p>Results are reported separately by the Veterinary Medicines Division.</p>
		32 samples for Dioxins and Dioxin-like PCBs in raw whole milk and vegetable oils & fats planned for 2012 - Regulation 1881/2006.	100%	Successful delivery in line with 2012 plan All samples found compliant
		Food Contact Material Regulation 1935/2004,	Desktop survey of food contact material documentation	

	Area controlled	Controls applied	% of target programme achieved.	Comments
		Regulation 2023/2006 and Directive 72/2002 (as amended).	continued in 2012 to ascertain level of compliances. 16 declarations of compliance examined from 8 establishments	
		204 planned official controls of milk processing plants, collection centres and stores. There were 16 planned Official Controls relating to Food Business Operators producing and/or collecting raw milk, for which no targets were set in 2012.	77%	Adjusted to account for 13 official controls could not be completed because the FBO closed down or were not in production in 2012. Official Control targets relating to Food Business Operators producing and/or collecting raw milk are in place for 2013
	Animal By-products (Milk and milk products)	27 planned inspections and 150 samples taken with respect to the requirements of Regulations (EC) No. 1774/2002 and 79/2005.	N/a	Targets for inspections/audits set down by inspecting officer

Reactive Programmes	Milk & Milk products	317 unplanned official controls of milk processing plants, collection centres and stores (including issuing of 82 compliance notices). 27 unplanned Official Controls relating to Food Business Operators producing and/or collecting raw milk.	These included official controls following the detection of non-compliances during planned inspections, detection of non-compliances during official testing, inspection relating to export certification, registration/approval inspections and re-import related issues (BIPs).
		19 Follow up inspections milk production	

		holdings.	
		414 reactive samples for food safety and process hygiene [Reg. 2073/2005 (as amended)].	Samples taken on foot of food safety alerts or process hygiene notifications reported by the laboratory. The 414 samples equates to 1,840 extra test parameters completed.
		1 reactive water samples [Directive 98/83/EC]	Sample taken on foot of water non-compliance reported by the laboratory.
		9 Inspections following complaints (from 14 complaints)	
	Animal By-products (Milk and milk products)	28 Follow up controls conducted and downstream checks requested with respect to the requirements of Regulations (EC) No. 1774/2002 and 79/2005.	The unplanned inspection was as a result of findings in a planned inspection.

Department of Agriculture, Food and the Marine – Organic Controls

In compliance with Article 27 of Council Regulation (EC) No. 834/2007, Ireland has set up an organic inspection system operated by approved Control Bodies (OCBs). There are five Control Bodies approved by DAFM to inspect and to certify organic operators. Furthermore, they also systematically inspect retail outlets, including farmers markets, farm shops, multiples, health food shops etc., to ensure compliance with the EU Regulations. Section 2.3 of the National Control Plan for Ireland for the period from 1st January 2012 to the 31st December 2016 set out details of the Control Bodies involved in official controls in the organics sector.

Area controlled	Controls applied	% of target programme achieved.	Comments
Inspection of retail outlets	284 inspections of retail outlets inspected.	100%	Delivery in line with 2012 programme requirements
Inspection of control bodies	35 (% inspected reduced from 5% to 2%)	100%	Delivery in line with 2012 programme requirements.

Department of Agriculture, Food and the Marine - Honey (Food of Animal Origin)

Horticulture & Plant Health Division is responsible for implementing controls relating to honey. Details of these controls are outline in Section 2 of the National Control Plan for Ireland for the period from 1st January 2012 to the 31st December 2016. These controls are required by legislation relating specifically to animal remedies as well as legislation relating to general food hygiene in terms of honey production.

The following EU legislation is applicable to the use of animal remedies on bees: Council Directive 96/23/EC, Commission Decision 97/747/EC, Directive 2001/82/EC, Regulation (EC) No 726/2004, Regulation (EC) No 470/2009 and Commission Regulation (EU) No 37/2010.

In addition, in terms of honey production the following EU legislation sets out requirements in terms of general honey hygiene and safety: Regulation (EC) No 178/2002, Regulation (EC) No 852/2004, Regulation (EC) No 853/2004, Regulation (EC) No 854/2004, Regulation (EC) No 882/2004 and Regulation (EU) No 931/2011.

Area controlled	Controls applied	% of target programme achieved.	Comments
Honey production	11 inspections at apiary level and 1 inspection at packer / distributor level.	120%	
Residues in honey	100 targeted honey samples and 1 suspect honey sample were submitted for residue analysis.	100%	Delivery in line with 2012 National Residue Control Plan. In addition to number of targeted samples set down in National Residue Control Plan, and one suspect sample, a further 4 samples (mostly honey) were taken as part of the follow-up investigations arising from the cases of elevated lead in honey detected in 2012.

Reactive Programmes	Residues in honey	Follow up action in light of elevated lead detected in three producer's honey – one continued from 2011 and two new cases detected in 2012.	Follow-up to 2011 case completed as far as possible in 2012.	Re 2011 case of elevated lead - beekeeper allowed all his colonies of bees to die in 2012 and has ceased keeping bees. Therefore follow-up investigation was inconclusive.
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Reference to detailed area reports	Honey residues	Information can be found in the report of the National Residue Control Plan already submitted to the EU Commission in accordance with the requirement of Council Directive 96/23/EC.
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Statement of Compliance (9.2)

Department of Agriculture, Food and the Marine – Veterinary Public Health

Overall compliance

Compliance ranges from highly satisfactory to unsatisfactory in a small number of cases. As per VPHIS procedures on enforcement, there are 3 categories of non-compliance:

Category 1 Non-Compliances are breaches of food safety or animal health legislation where the Veterinary Inspector considers that there is a serious and immediate risk to human or animal health in an establishment.

Category 2 Non-Compliances are other breaches of food safety legislation where there is a potential threat to human or animal health.

Category 3 Non-Compliances where there have been other technical breaches of the legislation.

Category 1 Non-compliances

In 2012, there were a total of 8 category 1 non-compliances - see Annex DAFM1 for details.

- 6 compliance notices B were served by the Competent Authority which serve to suspend an activity / work area
- 2 voluntary compliance notices, where the Food Business Operator (FBO) actively recognised the non-compliance and voluntarily suspended or ceased an activity or suspended work in an area.

Of these,

- 2 notices were resolved within 1 week
- 1 notice remained in place for up to 2 weeks
- 1 notice remained in place for 5 weeks and
- 4 notices are still in place

There was an increase in the nos. of category 1 non-compliance notices served in 2012 when compared to 2011, up from 4 to 6 Compliance B notices and 2 voluntary closure notices.

Totals 2012	Category 1 non-compliances	8
Totals 2011	Category 1 non-compliances	4

This represents an increase in the incidence of category 1 non-compliances.

Category 2 Non-compliances

Totals 2012	Category 2 non-compliances	35
Totals 2011	Category 2 non-compliances	47

Category 3 Non-compliances

Category 3 non-compliances are not reported to DAFM HQ, but are maintained on record at Veterinary office level in each FBO establishment, and are closed out by the OV.

The overall compliance levels, taking account of Cat. 1, Cat. 2 and voluntary suspensions by Food Business Operators (FBOs) is largely in line with previous years. The fact that 4 Cat.1 notices are still in place is largely due to FBOs opting not to engage in certain activities.

Department of Agriculture, Food and the Marine - Pesticide Controls

Sector	Area controlled	Statement of compliance
Food of plant origin	Pesticide residues in/on food (fruit & vegetables) on the Irish market	Food of plant origin on the Irish market is generally compliant with pesticide legislative requirements. There is a high level of compliance at 98.7% with pesticide maximum residue levels in fruit and vegetables sampled in the frameworks of the monitoring programmes

	Pesticide residues in/on food (cereal) on the Irish market	Food of plant origin (cereal) on the Irish market is compliant with pesticide legislative requirements. The samples taken are 100% compliant with Regulation (EC) No 396/2005
Food of animal origin	Pesticide residues in/on food on the Irish market	The monitoring programme indicates that food of animal origin on the Irish market is 100% compliant with Directive 96/23/EC for pesticide residues

Department of Agriculture, Food and the Marine - Animal Feedingstuffs Controls

Sector	Area controlled	Statement of compliance
Feedingstuffs	Feed Business Operators	A high level of compliance demonstrated.
	Feed	Analytical results were mainly within tolerance

Department of Agriculture, Food and the Marine - Horticulture Controls (Fruit & Vegetables)

Sector	Area controlled	Statement of compliance
Food of plant origin	Contaminants in horticultural crops as per Reg. 1881/2006 as amended	<p>Food of plant origin on the Irish Market is generally compliant with contaminants/hygiene legislative requirements. There is a high level of compliance with contaminants maximum levels in horticultural produce.</p> <p>All samples of apple juice tested complied with the ML for patulin</p> <p>All samples lettuce/ spinach/ rocket samples complied with the ML for nitrates</p> <p>7 % of potato samples from the Heavy Metal Survey of Irish produce carried out in 2012 exceeded the ML for cadmium (Cd). 6 % of other vegetables (carrots and spinach) sampled exceeded the ML for cadmium.</p> <p>All samples of Irish horticultural produce complied with the ML for lead (Pb)</p> <p>All samples of imported potatoes complied with the ML for Cd and Pb</p>
	Microbiological contamination as per Reg 2073/2005 as amended	All food samples were found to be compliant with microbiological criteria for food safety and process hygiene. 53% of water used in irrigation and washing of RTE food was found to be non-compliant
	Hygiene Inspections of horticultural primary producers	There is a high level of non-compliance with hygiene legislation by horticultural producers. Non-compliances were recorded for 63% of FBOS, but this is because of a lack of knowledge among producers. However, the level of non-compliance has decreased from previous year.

Department of Agriculture, Food and the Marine - Plant Health Controls

Sector	Area controlled	Statement of compliance
Plant Health	Plant passports	Some minor non-compliances were found with the formatting of these documents.
	Quarantine Organisms	See details in Appendix DAFM2

Department of Agriculture, Food and the Marine - Milk & Milk Products Controls

Sector	Area controlled	Statement of compliance
Food of animal origin	Milk and Milk products	<p>The monitoring programme indicates a very high level of compliance in milk processing establishments, infant formula establishments, collection centres and stores during 2012.</p> <p>Overall 99% of samples tested were found to be compliant. All the major non-compliances detected during inspections and 94% of the sample non-compliances were small to medium scale operators, mostly in the farmhouse cheese sector.</p> <p>15% of official water samples were found non-compliant, however no major risk indicated.</p> <p>At primary production level, a high level of moderate to minor non-compliance with hygiene legislation was detected in 76% of the milk production holdings inspected.</p> <p>Dioxins and Dioxin-like PCBs samples: No non compliances detected.</p> <p>Food Contact Material: Survey indicated improvements in level of compliance required</p> <p>Residue samples: see National Residue Control Plan 2010 Report</p> <p>Milk animal by-products: The monitoring programme indicates a very high level of compliance with the requirements of animal by product regulations. There were 5 instances where samples were found with minor non-compliances</p>

Department of Agriculture, Food and the Marine – Organic Controls

Sector	Area controlled	Statement of compliance
Organic Farming	Organic production and processing	Organic operators were generally very compliant and in the few cases where residues were found, indicating a possibility of non-authenticity of the organic product, these generally related to imports. Appropriate action was taken.

Department of Agriculture, Food and the Marine - Honey (Food of Animal Origin)

Sector	Area controlled	Statement of compliance
Food of animal origin	Honey	With exception of two producer's honey showing elevated lead concentration, analytical results indicate that honey is fully compliant with residues legislation.
		Honey producers need to improve their level of compliance with the hygiene legislation requirements and in cases also animal remedies legislation. While overall the non-compliances detected pose a very low risk for consumers, compliance levels must be improved.

What proportion of the checks identified non-compliance (9.2.2.1 & 9.2.2.2)

Department of Agriculture, Food and the Marine – Veterinary Public Health

Category 1 non-compliances incorporating the service of an enforcement notice B are all reported to HQ – see ‘Statement of Compliance.’

Category 2 non-compliances incorporating the service of an enforcement notice A are all reported to HQ – see ‘Statement of Compliance.’

Category 3 non-compliances are not reported to HQ, but are collated and managed at local and regional level.

Therefore the specific % of the checks that detect any non-compliance is not available. However as the Category 3 non compliances are minor issues, representing technical breaches of the legislation, it can be calculated that the level of checks that detected immediate, serious or potential non compliance is the total of the Category 1 (8) and the Category 2 (35) non compliances.

On that basis, the proportion of checks that identify either Category 1 or Category 2 non-compliances is 43 detections in the course of 5963 official controls ((0.72% of official controls result in a Category 21 or Category 2 non-compliance being detected).

Department of Agriculture, Food and the Marine - Pesticide Controls

Sector	Area controlled	Non-compliances	Classification of non-compliances.	Comments
Food of plant origin	Pesticide residues in/on food on the Irish market.	Thirteen (1.3%) (11 imported and 2 domestic) fruit & vegetable samples contained pesticide residues in excess of an MRL. None of the cereal samples contained pesticide residues in excess of an MRL	1 moderate and 12 minor;	Nine of the non-compliances relating to imported produce with MRL exceedances taken under Regulation (EC) No 396/2005. A risk assessment on an orange sample indicated an intake concern. The sample was traced to a small consignment imported only to Ireland and so no RASFF notification was required. There were minor non compliances with no associated consumer risks ranging from intake of 0.0% to 79% of the Acute Reference Doses for the other imported samples. Warning letters were issued in these cases. The other two imported produce with MRL breaches were related to Regulation (EU) 669/2009. One consignment was rejected at the port and the other was allowed in being below the enforced MRL with the 50% uncertainty applied. In the case of the two domestic produce, follow up investigations are inconclusive and are ongoing.
	Pesticide residues in/on food of animal origin on the Irish market.	0 (0.0%) samples of food of animal origin contained pesticide residues in excess of an MRL		
	Pesticide residues in/on infant formula and processed cereal based	0 (0.0%) samples of infant formula and processed cereal based		

Sector	Area controlled	Non-compliances	Classification of non-compliances.	Comments
	baby foods originated in Ireland	baby foods contained pesticide residues in excess of an MRL		

Department of Agriculture, Food and the Marine - Animal Feedingstuffs Controls

Sector	Area controlled	Non-compliances	Classification of non-compliances.	Comments
Feedingstuffs	Feed Business Operators	599 infringements detected during inspections	5 major 299 moderate 295 minor	Moderate and minor infringements mainly concerned deficient labelling; deficient HACCP plans; hygiene issues and traceability. Major infringements were issued to 2 FBO's for failing to have a HACCP plan in place; 1 haulage company for not being registered with DAFM; 2 feed mills where records for traceability purposes were inadequate.
	Feed	487 cases of analytical results out of tolerance	0 major 42 moderate 445 minor	Moderate cases include the contamination of distillers dried grains with the mycotoxin Deoxynivalenol; levels of arsenic and cadmium above the MPL in an imported complementary feed; carryover of coccidiostats and medicines in non-target feed; presence of packaging in feed materials and compound feed; constituents of animal origin detected in tallow sample; copper in sheep rations. Minor cases mainly involved nutritional analytes out of tolerance with declared values e.g., protein and fibre results.
		203 cases of label contravention	0 major 0 moderate 203 minor	Minor non-compliances relate mostly to non-compliance with E.C. Regulation 767 of 2009 – incorrect declaration of trace elements, analytical constituents such as sodium not being declared, feed material names not in compliance with Community Catalogue of feed materials.

Department of Agriculture, Food and the Marine - Horticulture Controls (Fruit & Vegetables)

Sector	Area controlled	Non-compliances	Classification of non-compliances.	Comments
Food of plant origin	Contaminants in horticultural crops	Heavy Metals	Minor : 7 % of potatoes exceeded ML for Cd and 6 % of other vegetables (spinach and carrots) exceeded ML for Cd	Minor non compliances related to ML exceedances with no consumer risk.

Sector	Area controlled	Non-compliances	Classification of non-compliances.	Comments
	Hygiene Inspections of horticultural primary producers	General hygiene	36% moderate non-compliances and 30% minor non-compliances	Minor non compliances related to general hygiene infringements with no consumer risk. Follow-up inspections in all cases. Moderate non-compliances related to general hygiene infringements and also non-compliance of water used in production or washing (see below).
		Pesticides	Minor: 18% inspections resulted in non-compliances	Reduction in Single farm payment for 6% FBOs inspected. A further 12% non-compliances related to inadequate records
		Microbiological Criteria	Moderate: 53% of water samples non-compliant	Non-compliances of water samples related to the presence of E. Coli, coliforms and enterococci in water used for irrigation and washing of FTE food. Moderate non compliances also related to lack of implementation of Microbiological Criteria Regulation (Reg. 2073/2005), with potential consumer risk.

Department of Agriculture, Food and the Marine - Plant Health Controls

Sector	Area controlled	Non-compliances	Classification of non-compliances.	Comments
Plant Health	Plant passports	Some discrepancies noted,	Mostly Minor	Most errors were caused by operator error using incorrect or no Protected Zone or batch codes. Other findings are presented in Appendix DAFM2 below.
	Quarantine Organisms	See details in Appendix1 below		
Major	Non compliance where a RASFF or a National Alert was for food / feed; there was an immediate risk to feed safety, Irish Plant Health status was seriously compromised or there was a manifest infringement to organic leg. (loss of organic licence).			
Moderate	Risk assessment indicates a moderate level of risk to consumers or to feed safety (no immediate danger), e.g. RASFF NOTIFICATION. Plant Health status may come under threat.			
Minor	Risk assessment indicates a low risk to consumers, to feed safety or to Irish Plant Health status. An organic irregularity leading to a partial loss of organic status.			

Department of Agriculture, Food and the Marine - Milk & Milk Products Controls

Sector	Area controlled	Non-compliances	Classification of non-compliances.	Comments
Food of animal origin	Milk and Milk Products	1715 non-compliances detected	milk processing plants, collection centres and stores Inspections	The 2 major non-compliances related to persistent <i>Listeria monocytogenes</i> issues and a non-compliant HACCP system. The major infringements resulted in the suspension of the FBO registration, withholding product from the market and a direction to review

Sector	Area controlled	Non-compliances	Classification of non-compliances.	Comments
			2 major 43 moderate 435 minor	and implement an appropriate HACCP system 43 Moderate and 435 minor non compliances found generally related to failures in the FBO's prerequisite programme and HACCP based procedures
			milk production holdings inspections 280 moderate 830 minor	The mean number of non-compliance per inspection for milk production holdings was 5.0
			samples for food safety, process hygiene, antibiotics and heat treatment verification 33 major 50 moderate	30 major non-compliances in product related to the detection of <i>Listeria monocytogenes</i> . 3 related to failures in heat treatment verification. In all cases FBOs were directed to take appropriate action(s). All moderate non compliances in product related to the process hygiene criteria exceeded, with no immediate consumer risk. In all cases FBOs directed to take necessary action(s). See further detail in section 9.2.2 Follow up sampling, inspections and/or audits conducted where necessary.
			<u>Water</u> 42 moderate	Non-compliances related presence of <i>Escherichia coli</i> (<i>E. coli</i>), coliforms and/or Enterococci in water. Coliforms are an indicator parameter; <i>E. coli</i> and Enterococci are minimum microbiological parameters. 55% of the non-compliances related to <i>E. Coli</i> and/or Enterococci parameters exceeded.
		14 complaints received	1 major 2 moderate 11 minor	Major non-compliance related to consumer ill due to possibly eating cheese which was distributed through Irish company (cheese was manufactured in other EU member state). Cheese cut and sold through retail outlet, therefore complaint referred to Environmental Health Officer to investigate. Moderate complaints related to foreign bodies. Minor complaints related to foreign bodies, taints, presence of mould and compositional irregularities. Complaints investigated where required. 13 closed out in 2012; one still not closed out.

Sector	Area controlled	Non-compliances	Classification of non-compliances.	Comments
	Milk By-products	23 non-compliances detected	<u>Inspections</u> 2 moderate 16 minor	Moderate non-compliances related to potential risk to animal health. Minor non compliances related to other technical breaches of the legislation.
			<u>Samples</u> 5 minor	Non-compliances related presence of Enterobacteriaceae in animal by-products.

Department of Agriculture, Food and the Marine – Organic Controls

Sector	Area controlled	Non-compliances	Classification of non-compliances.	Comments
Organic Farming	Control Body Inspections	All 2100 operators were inspected once, with 5% also having an additional risk based inspection	0 Major 40 Moderate	Generally non-adherence to organic requirements in all areas, e.g. inappropriate housing or feed, with removal of status of individual product/animals/areas Financial penalties imposed to cover additional inspections in case of suspicion
	DAFM inspection of retail units	A total of 284 retail inspections were carried out, with 15 showing some level of non-compliance	15 Moderate	Generally related to operators selling certified organic product, without having a licence to retail the product in the manner presented, i.e. loose fruit/veg, also claiming an organic ingredient without being licensed. Written to by DAFM, respondent either withdrew organic claim, or joined certification system.
	DAFM re-inspection of organic operators	A total of 33 (c. 2%) were re-inspected to identify any non-compliance of the Control Bodies in their inspection and certification work	5 Moderate 3 Minor	Potential for an irregularity, e.g. poor record keeping etc. with potential for penalty or loss of organic status of individual animals/products/areas – all notified to Control Body for their attention. Generally related to unavailability of complete records at the time of inspection - all notified to Control Body for their attention

Department of Agriculture, Food and the Marine - Honey (Food of Animal Origin)

Sector	Area controlled	Non-compliances	Classification of non-compliances.	Comments
Food of animal origin	Honey	Breaches of hygiene or animal remedies legislation identified during inspections of primary producers	91% of producers had minor non-compliances 18% of producers inspected (2 beekeepers) also had moderate non-compliances	Poor traceability and record keeping especially among small-scale operators were main problems identified. In 2 beekeeper's cases inspections identified moderate breaches of hygiene legislation. These related to the adequacy of record keeping and risks associated with equipment used to deal with honey.
		Elevated lead	2 x moderate	Two producer's honey showed an

Sector	Area controlled	Non-compliances	Classification of non-compliances.	Comments
		concentration in honey		elevated lead concentration. While a legal limit is not set for lead in honey this was considered to represent a food safety risk and appropriate action was taken in both cases.

What were the main types of non-compliance identified?

Department of Agriculture, Food and the Marine – Veterinary Public Health

In 2012 the most serious non-compliances were related primarily to:

- HACCP
- Intake procedures
- Labelling
- Detection of pathogens in ready to eat
- Structural deficiencies

For more information see “What proportion of the checks identified non-compliance (9.2.2.1 & 9.2.2.2)” above.

Department of Agriculture, Food and the Marine - Pesticide Controls

Area Controlled	Classification of non-compliances detected	Distribution of non-compliances	Nature of Risk	Comments
Sector: Food of plant origin				
Pesticide residues in food.	1 moderate 12 minor	MRL exceedances are generally random in their occurrence. 8 (62%) occurred in produce from 3rd countries, of which 2 were the results of targeted sampling at the ports under Regulation 669/2009. Three (23%) were in produce from other EU countries and 2 (15%) were from Ireland. No pattern, trend or cluster was detected in 2012	Moderate risk Deterministic risk assessment indicated an acute risk to Irish children up to 379% of the ARfD. As this came from a small consignment (2 pallets), the frequency of this and the other non-compliances were regarded as seldom	Where 3rd country produce was involved, warning letters were issued to relevant importers and information was transmitted to the 3rd country concerned through CODEX contact point
Sector: Food of animal origin				
Pesticide residues in food. of animal origin	No non-compliance detected.	Not applicable		

Department of Agriculture, Food and the Marine - Animal Feedingstuffs Controls

Area Controlled	Classification of non-compliances detected	Distribution of non-compliances	Nature of Risk	Comments
Sector: Feedingstuffs				
Feed Business Operators	Inspections: 5 major 299 moderate 295 minor	No discernible pattern	No potential impact on humans or animals	FBOs were instructed to take appropriate corrective action
	Analytical results out of tolerance:			

Area Controlled	Classification of non-compliances detected	Distribution of non-compliances	Nature of Risk	Comments
	0 major			
	42 moderate	No discernible pattern	No potential impact on humans, however, potential impact on animals	<ul style="list-style-type: none"> Deoxynivalenol detected at levels above the guidance value set in Commission Recommendation 2006/576/EC in three consignments of imported distillers dried grains from Canada. These consignments were circulated prior to notification of results; however inclusion levels in compound feed resulted in Deoxynivalenol below maximum guidance value. Constituents of animal origin detected in a sample of tallow. This tallow was produced by an Irish renderer. Follow up investigations were conducted by both Feedingstuffs Division and Veterinary Inspectorate in ABP Division. Arsenic and cadmium detected at levels above the maximum permitted level as per Directive 2002/32/EC in a sample of a nutritional supplement imported from Poland. The product was being marketed by an unregistered FBO in ROI. Unused product was withdrawn from the market, the Irish retailer ceased operation. Copper in sheep feed could cause ill-health; however, no such cases of ill-health were reported to DAFM. Manufacturers flushing regime inspected and follow-up samples taken. Carryover of coccidiostats and medicines were detected in a number of post-flush samples. In these cases, the flushing regime was inspected, manufacturers were subject to follow-up inspections and Vet Medicines Division informed of results.
	445 minor	No discernible pattern	No potential impact on humans or animals	Mainly nutritional analytes out of tolerance with declared values.
	Label Contravention 0 Major 0 Moderate 203 Minor	Almost all related in non-compliance as regards Reg (EC) No 767/2009	No potential impact on humans or animals	Mostly related to non-compliance with Regulation (EC) No 767/2009. Of the 203 offences 201 related to non-compliance with E.C. Regulation 767 of 2009.

Area Controlled	Classification of non-compliances detected	Distribution of non-compliances	Nature of Risk	Comments

Department of Agriculture, Food and the Marine - Horticulture Controls (Fruit & Vegetables)

Area Controlled	Classification of non-compliances detected	Distribution of non-compliances	Nature of Risk	Comments
Contaminants in horticultural crops	Minor : 7 % potatoes and 6 % other vegetables exceeded ML for Cd	Non-compliances when produce grown on high soil cadmium sites	Risk assessment (using dietary intake and exposure data) did not indicate a risk to Irish consumers.	ML exceedances for Cd are mainly due to the underlying impure limestone geology of the horticultural production region. There is no risk to consumers due to the presence of these ML exceedances.
Hygiene Inspections of horticultural primary producers	Minor for pesticides and general hygiene non-compliances –	Widespread	No risk to Irish consumers	Non-compliances due to poor controls by primary producers. This is because the legislation is a new requirement for these producers and there is a lack of knowledge on behalf of producers.
	Moderate for Microbiological Criteria	Widespread	Potential risk to Irish consumers	Non-compliances due to inadequate controls by primary producers. Lack of knowledge by producers cause of non-compliance. Progress made on producing guide for primary producers

Department of Agriculture, Food and the Marine - Plant Health Controls

Area Controlled	Classification of non-compliances detected	Distribution of non-compliances	Nature of Risk	Comments
Plant Passports	Mostly Minor	Confusion among operator as to what information is required on plant passports for different species.	Minor risk to the environment as errors deemed mostly typographical for domestic produce.	Operators where discrepancies were noted were informed of correct use of plant passports.
	Quarantine Organisms	See details in Annex DAFM2		

Department of Agriculture, Food and the Marine - Milk & Milk Products Controls

Area Controlled	Classification of non-compliances detected	Distribution of non-compliances	Nature of Risk	Comments
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Milk and milk products	Product samples 83 product sample non compliances detected in 2012	Overall 1% of samples tested were found to be non compliant and 67% of these were products made from raw milk		
	<p>• 33 Major</p> <ul style="list-style-type: none"> ○ 91% exceeding food safety criteria ○ 9% heat treatment verification failure. 	<p>Major</p> <p>2% of food safety and heat verification samples taken in 2012 were non compliant; 94% (n=31) related to cheese;</p> <ul style="list-style-type: none"> ○ 25 related to cheese made where there is no heat treatment or a lower heat treatment than pasteurisation ○ 6 related to pasteurised, ripened cheese <p>The remaining non compliances related to pasteurised liquid dairy product.</p> <p>15 % were reactive samples taken on foot of a previous similar non compliance;</p> <p>Relatively widespread - 10% of FBOs that had samples taken for food safety and heat verification in 2012 had 1 or more non compliant batches (n=15).</p> <p>94% (n=31) from small/medium scale operators; 3 FBOs have persistent problem relating back to 2011.</p>	<p>Major</p> <p>Potential risk to consumers; in some instances product was not on the market at the time of detection of the non compliance. Where product was on the market directions to withdraw/recall product was given (11 such directions were issued in 2012)</p>	<p>Major</p> <p>FBOs were instructed to take appropriate corrective action. Inspections and/or audits conducted where necessary. Two FBO with re-occurring major non-compliance resulted in suspension of manufacture.</p>

	<p>• 50 Moderate</p> <p>○ 100% exceeding process hygiene criteria</p>	<p>Moderate</p> <p>8% of process hygiene samples taken in 2012 were non compliant. No discernible pattern in relation to product type affected.</p> <ul style="list-style-type: none"> ○ 2 related to Dried infant formula for infants < 6 months ○ 2 related to Dried follow-on formula (infants > 6 months) ○ 1 related to Milk / Whey Powders ○ 1 related to unpasteurised Butter ○ 17 related to cheese made from raw milk ○ 6 related to ripened cheese made from pasteurised milk ○ 1 related to unripened soft cheese from pasteurised milk ○ 1 related to unpasteurised drinking milk ○ 11 related to drinking Milk (Pasteurised/ ESL /UHT) and other pasteurised liquid dairy products - ○ 8 related to Miscellaneous pasteurised dairy products including ice cream <p>Widespread- 25% of FBOs that had samples taken in 2012 had 1 or more non compliant batches (n=29).</p> <p>90% (n=45) from small/medium scale operators; 3 FBOs have persistent problem relating back to 2011. 24 (48%)</p>	<p>Moderate</p> <p>No immediate consumer risk: Moderate risk to consumers relating to process hygiene criteria being exceeded:</p> <p><i>S. aureus</i> in excess of 10^5 cfu/g is a major risk if heat-labile enterotoxin is formed in product; all consumers are believed to be susceptible to this type of bacterial intoxication. 42 Batches which exceeded the Coagulase Positive Staphylococci criteria at levels greater than 10^5 cfu/g were tested for the enterotoxin; the enterotoxin was not found in any subsequent tests performed.</p> <p><i>Enterobacteriaceae</i> are indicators of hygiene and microbiological quality; this family of bacteria including <i>Salmonella</i> spp. and <i>E. coli</i> as well as environmental species.</p> <p><i>E. coli</i> is used as an indicator of faecal contamination. Most <i>E. coli</i> do not cause disease in humans, but certain types may cause diarrhoeal disease or more serious forms of illness.</p>	<p>Moderate</p> <p>FBOs were instructed to take appropriate corrective action. Inspections and/or audits conducted where necessary.</p>
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	<p><u>Milk processing plants, collection centres and stores inspections</u> 2 major 43 moderate 435 minor</p>	<p>The mean ratio of non-compliances to inspection was 1.05.</p> <p>Major The two major non compliances were for a single small scale FBO.</p> <p>Moderate and minor Widespread with no discernible patterns.</p>	<p>Major Potential risk to consumers.</p> <p>Moderate and minor No immediate risk to consumers.</p>	<p>Similar overall frequency to 2011, however 100% increase in moderate non compliances</p> <p>Major The 2 major non-compliances related to persistent <i>Listeria monocytogenes</i> issues and a non compliant HACCP system. They are also related to issue in the major sample non compliance section. Issues resulted in suspension of manufacture.</p> <p>Moderate and minor 43 Moderate and 435 minor non compliances found generally related to failures in the FBO's prerequisite programme and HACCP based procedures. FBOs were instructed to take appropriate corrective action</p>
	<p><u>Milk production holdings inspections</u> 280 moderate 830 minor</p>	<p>Widespread with no discernible patterns.</p>	<p>No immediate risk to consumers.</p>	<p>FBOs were instructed to take appropriate corrective action</p>
	<p><u>Water</u> 42 moderate</p>	<p>15% of water samples taken in 2012 were non compliant.</p> <p>Widespread- 24% of FBOs that had water samples taken in 2012 had 1 or more non compliant samples (n=29).</p> <p>86% (n=36) from small/medium scale operators.</p> <p>90% of FBOs with non compliances were using ground water.</p> <p>55% of non-compliances related to exceeded Enterococci and/or <i>E. coli</i> criteria.</p>	<p>No immediate risk to consumers: water non compliances (as sampled) related to water not used in the production of product (e.g. washing curd).</p>	<p>FBOs were instructed to take appropriate corrective action. Inspections and/or audits conducted where necessary.</p>

	<u>Complaints</u> 1 major 2 moderate 11 minor	8 Food Business operators had complaints received against them. 4 complaints x 3 large scale milk processing establishments. 7 complaints x 2 infant formula establishments. 3 complaints x 3 small/medium scale farmhouse producers	Varies from low risk to immediate risk to consumers.	Potential food poisoning = 1 Foreign objects = 9 Mould = 1 Compositional = 2 Taint = 1 All complaints received were investigated. Where possible take appropriate corrective action.
Milk by-products	<u>Inspections</u> 2 moderate 16 minor	No discernible patterns.	No risk to consumers, some incidences of potential risk to animal health due to the presence of <i>Enterobacteriaceae</i> .	
	<u>Samples</u> 5 minor	All related to <i>Enterobacteriaceae</i> in whey products.	No risk to consumers, some incidences of potential risk to animal health due to the presence of <i>Enterobacteriaceae</i> .	5 alerts were for whey products going to animal feed

Department of Agriculture, Food and the Marine – Organic Controls

Area Controlled	Classification of non-compliances detected	Distribution of non-compliances	Nature of Risk	Comments
Organic Sector: Control Bodies	0 major			
	40 moderate – individual animals/areas lost status or financial penalties imposed	Many in early stage of organic participation, others no discernible pattern	40 Moderate – No risk to health of consumers.	Strong actions in early non-compliance ensures long-term effective control
DAFM inspection of retail units	15 moderate	Many related to organic claims by unlicensed operatives	No health risk. Products were generally organic, but operators involved were not registered to pack & label organic products	DAFM proactive in pursuing non-licensed operators. Follow up action taken to monitor compliance in individual cases.
DAFM re-inspection of organic operators	6 moderate & 2 minor	Moderate: In general related to producers vis-a-vis a deviations from standards: no discernible/significant pattern.	No risk to health, but does indicate occasional laxity at Control Body implementation level	Notification & interaction with Control Body in each case to agree corrective action should ensure stricter enforcement of requirements & enhance consumer confidence in system.

Department of Agriculture, Food and the Marine - Honey (Food of Animal Origin)

Area Controlled	Classification of non-compliances detected	Distribution of non-compliances	Nature of Risk	Comments
Honey production	Inadequate records –minor non-compliance	Widespread	Traceability of produce and record keeping was poor however low risk to human health.	Small scale producers, in general producing less than 1,000 kg of honey, but improved record keeping is required.
	Inadequate hygiene controls – moderate non-compliance	2 cases detected at apiary level	Risk of contamination of honey [risk to human health] and significant record keeping deficiencies [risk to human health].	FBOs were instructed to take appropriate corrective action.
	Elevated lead concentration – moderate non-compliance	2 cases detected from analysis of 15 producer's honey. One of the affected beekeepers also had elevated lead detected in his honey during 2010.	Honey high in lead – risk to human health if prolonged exposure.	Both cases involved small producers supplying local / a small concentrated group of consumers therefore increased risk for those consumers.

Were the non-compliances clustered or randomly distributed?

Department of Agriculture, Food and the Marine – Veterinary Public Health

VPHIS carries out an annual Risk Assessment on each DAFM approved plant.

In general the non-compliances were randomly distributed amongst the approved DAFM plants. However, where a Risk Assessment identifies a plant as having a higher level of risk, which occasion a higher frequency of official controls, then there may be a tendency to have clusters of non-compliances.

See ANNEX DAFM1 for Risk Assessment protocols of VPHIS.

Categorise these non-compliances into major, moderate and minor and give the proportion/frequency

Department of Agriculture, Food and the Marine – Veterinary Public Health

see 'Statement of Compliance.'

What was/were the root cause/s of the non-compliances identified?

Department of Agriculture, Food and the Marine – Veterinary Public Health

Feedback from regional and local VPHIS staff and the analysis of the non-compliances during 2012, led to additional actions, which are intended to address and improve compliance by the FBOs.

Root Causes of the non-compliances

In general, the underlying causes of non-compliances relate to:

- (a) Lack of application by FBO of all principles of HACCP.
- (b) Insufficient employee training
- (c) Lack of oversight of employees carrying out tasks
- (d) Lack of familiarity with obligation as an FBO

VPHIS works with the Department's Milk & Meat Hygiene Division (MMHD), Meat Policy Division (MeatPD) and the Milk Policy Division (MilkPD) in reviewing existing procedures to implement improvements.

Department of Agriculture, Food and the Marine - Pesticide Controls

Area controlled	Classification of non-compliances	Root causes of non-compliances	Comments
Sector: Food of plant origin.			
Pesticide Residues in food.	1 moderate 12 minor	MRL exceedances are caused by one or more of 3 different factors <ul style="list-style-type: none"> • Incorrect GAP used • Unapproved pesticide applied • Failure to respect the recommended withholding period (PHI) 	The majority of pesticide MRL exceedances are associated with produce from 3 rd countries. Information is not easily available as to the cause of these exceedances, e.g. knowledge of EU MRLs. In the case of non-compliances for Irish producers, the two breaches for the vegetables were 'technical' in nature with residues found in excess of the default MRL which was set at the limit of determination. In one case, the cause could not be identified due to lack of traceability
Sector: Food of Animal origin.			
Pesticide Residues	No non compliance detected.	Not applicable	

Department of Agriculture, Food and the Marine - Animal Feedingsuffs Controls

Area controlled	Classification of non-compliances	Root causes of non-compliances	Comments
Feed Business Operators	Inspections: 5 major 299 moderate 295 minor	Mainly human/technical error or non-adherence to protocols laid down in quality manuals	In general the feed industry is very aware of its obligations in relation to feed and food safety legislative requirements and have invested heavily in systems to ensure that standards are met.
Feed	Analytical results out of tolerance 0 major 42 moderate	<ul style="list-style-type: none"> • Deoxynivalenol in distillers dried grains-source exporting country. • Constituents of animal origin detected in tallow sample: possible source is inadequate filtering during the rendering process – still being investigated. • Arsenic and cadmium detected in a sample of a nutritional supplement: 	As above

Area controlled	Classification of non-compliances	Root causes of non-compliances	Comments
	445 minor Label Contravention 0 Major 0 Moderate 203 Minor	<p>source possibly due to high level of feed additive E559 Kaolinitic Clay in the product.</p> <ul style="list-style-type: none"> • Copper in sheep feed due to unsatisfactory flushing procedures. • Carryover of coccidiostats and medicines in non-target feed due to unsatisfactory flushing procedures. <p>Nutritional analytes out of tolerance due to incorrect declaration on label by manufacturer.</p> <p>Mainly human/technical error and manufacturers not updating labels in compliance with E.C. Regulation 767/2009</p>	

Department of Agriculture, Food and the Marine - Horticulture Controls (Fruit & Vegetables)

Area controlled	Classification of non-compliances	Root causes of non-compliances	Comments
Contaminants in horticultural crops	Minor: heavy metal non-compliances	Non-compliances when produce grown on high soil cadmium sites	ML exceedances for Cd are due to the underlying impure limestone geology of the horticultural production region. There is little the producer can do to mitigate the problem. However, research on mitigation strategies is ongoing. A new research programme has commenced.
Hygiene Inspections of horticultural primary producers	Minor :General hygiene and pesticide non-compliances	Lack of knowledge by FBOs	A new Guide is being produced to assist FBOs.
	Moderate: Microbiological samples	Lack of knowledge and poor controls by producers.	A new Guide is being produced to assist FBOs with compliance and trader notices are being prepared

Department of Agriculture, Food and the Marine - Plant Health Controls

Area controlled	Classification of non-compliances	Root causes of non-compliances	Comments
Plant passports	Minor	Confusion among operators	Correct passporting of plants is identified across the EU as difficult to understand and is being reviewed.

Department of Agriculture, Food and the Marine - Milk & Milk Products Controls

Area controlled	Classification of non-compliances	Root causes of non-compliances	Comments
Milk and Milk Products	<u>Product samples</u> 33major 50 moderate	30 major non compliances related to <i>Listeria monocytogenes</i> , which were primarily deemed to be due to environmental contamination; 25 of the 30 related to related to cheese made where there is no heat treatment or a lower heat treatment than	

Area controlled	Classification of non-compliances	Root causes of non-compliances	Comments
		<p>pasteurisation. Another 3 were from 1 FBO producing grated cheese the route cause was found to be cross contamination and increase handling.</p> <p>In relation to the 3 heat treatment verification failures, two investigations could not find a route cause. The third investigation found cross contamination due to poor cleaning the route cause.</p> <p>Moderate non compliances: Not all investigations found a route cause for the moderate non compliances.</p>	
	<u>milk processing plants, collection centres and stores Inspections</u> 2 major 43 moderate 435 minor	<p>The major non compliances related to environmental contamination and relates to some of the major sample non compliances.</p> <p>All moderate and minor non compliances related to failures in the food safety management systems</p>	The major non compliances were from 1 FBO and related to persistent <i>Listeria monocytogenes</i> on their premises.
	<u>milk production holdings inspections</u> 280 moderate 830 minor	All moderate and minor non compliances related to on-farm structural facilities and hygienic practices on milk production holdings.	
	<u>Water</u> 42 moderate	Majority of non compliances related to contamination of well water. In some instances the chlorination system/water softening system/UV system were identified as the route cause. 2 non compliances found the water sampling point as the source of contamination. 1 non compliance related to damage to mains water infrastructure.	
	<u>Complaints</u> 1 major 2 moderate 11 minor	The major non compliance was referred to the Environmental Health Officers for investigation. 2 complaints could not be investigated due to time lapse or lack of evidence (foreign body). None of the investigations relating to foreign body complaints identified the foreign body originating at the milk processor. The mould complaint was deemed to originate from a maintenance issue in the milk processor. The complaint relating to taint was found to be due to oxidation. One labelling issue due to difference in units of measurement; the other complaint relating to	1 complaint remains outstanding

Area controlled	Classification of non-compliances	Root causes of non-compliances	Comments
		labelling has not been closed to date.	

Department of Agriculture, Food and the Marine – Organic Controls

Area controlled	Classification of non-compliances	Root causes of non-compliances	Comments
Organic Production	Major detected by Control Body.	None detected	N/A
	Moderate detected by Control Body	Expectation that non-compliance will not be detected/regulations will not be fully implemented	Control Body additional unannounced inspections are very effective where non-compliance is suspected.
	Moderate detected by DAFM	At producer level, some lax enforcement by Control Bodies re. record keeping. Issues around interpretation of organic aquaculture standards still relevant – European issue. Similar situation for other non-compliances in many cases.	Notification of Control Body in each case is likely to ensure stricter enforcement of requirements. Introduction in 2012 of OFS non compliance penalties will strengthen control system. Each non-compliant operator is dealt with in an effective manner both verbally and in writing
	Minor detected by DAFM	At producer/processor level, infrequent lax enforcement by Control Bodies re. record keeping etc	Ongoing supervisory inspections of OCBs and liaison with OCB will improve the control system.

Department of Agriculture, Food and the Marine - Honey (Food of Animal Origin)

Area controlled	Classification of non-compliances	Root causes of non-compliances	Comments
Honey	Minor non-compliances	Hygiene and Animal Remedies requirements – minor non-compliances largely due to poor awareness of legislative requirements.	Beekeeping association further encouraged and assisted to develop hygiene guide for beekeepers – this will hopefully be finalised in 2013. DAFM addressed beekeeping association's annual meeting to raise awareness of legislative requirements and controls implemented. This is due to be repeated again in 2013.
	Moderate non-compliances	Hygiene issues associated with honey processing equipment and significant risk associated with poor record keeping.	In general compliance is acceptable. Where appropriate individual producers need to be informed that their compliance with food hygiene requirements must improve.
		Elevated lead concentration leading to food safety risk.	Analysis of 2013 honey and possibly other material will be required to identify root cause(s) for the two non-compliances identified in 2012.

Actions to ensure compliance by Food and Feed Business operators and other relevant business operators with official controls (9.4.1)

Department of Agriculture, Food and the Marine – Veterinary Public Health

Actions taken to deal with non-compliances

Veterinary Inspectors have been given the necessary powers under national legislation to take appropriate enforcement actions in the case of non-compliances or breaches of the regulations. In order to determine the appropriate enforcement actions to take in response to breaches of food safety legislation it is essential that non-compliances are categorised according to the risk which is posed to human health. Non-compliances may be categorised as major or minor.

See 'Statement of Compliance' for details of enforcement action in 2012.

Where there has been persistent non-compliance, or where there has been a failure to take adequate corrective action in response to previous notices the Veterinary Inspector may decide that the closure or suspension of activities may be appropriate.

When issuing a closure / suspension notice the Veterinary Inspector must consult the Regional Superintending Veterinary Inspector who is required to obtain the approval of the appropriate HQ Senior Superintending Veterinary Inspector for the issuing of the notice.

Each Veterinary Inspector is required to maintain in the Veterinary Office (in respect of each approved plant for which he/she is responsible) an Enforcement File containing all enforcement notices issued.

The Veterinary Inspector must check the Enforcement File regularly to ascertain the progress being made in correcting non-compliances and to ensure that any specified deadlines set in the notices are respected.

To ensure that enforcement is appropriate, dissuasive and effective, HQ actively engage with regional and local officers where major or minor enforcement issues are involved. Meetings between relevant personnel from HQ, regional, local staff and the Food Business Operator take place routinely.

The actions taken by VPHIS in conjunction with MMHD include:

1. An enhanced audit programme piloted in 2011, was finalised and rolled out to all approved meat establishments during 2012.

2. Veterinary Inspector Audit Programme (VIAP) A business
case was drawn up for the electronic collection, collation and analysis of inspections. A working group will be set up tasked with identifying pertinent data to be captured, with a view to development of the electronic programme.

3. Trader Notices There were
41 trader notices issued by Meat Hygiene Division to the meat industry in 2012. Trader Notices are used by the Department to inform industry of various important developments including e.g. new certification requirements for third countries, new legislation, changes in sampling requirements etc. Trader Notices are a useful method of ensuring that industry is made aware in a timely manner of developments in relation to compliance requirements.

During 2012, Trader Notices were issued by the Meat Hygiene Division which encompassed information and guidelines to industry on Third Country Certification, sampling requirements, labelling criteria and animal welfare issues.

Additional actions taken by VPHIS include:

1. Routinely updating Industry on meetings in Brussels in relation to changes in legislation, interpretations of the Hygiene Package and derogations.
2. Routinely updating Industry on the requirements for trading with Russia, Russian Federation requirements and meetings between the Commission and the RF.
3. Ongoing meetings were held with industry representatives at which a range of issues were discussed. These included:
 - Labelling and traceability
 - Trade issues

- Lean review of the meat inspection service
- Regulation 1099/2009 on the welfare of animals at time of slaughter
- FVO audits and their outcomes
- VPHIS Seminar on Reg. 1099/2009 delivered in October 2012 on the protection of animals at the time of killing was attended by industry representatives

A new liaison group was set up for those involved in the game handling industry. Two meetings of this group were held during 2012.

A decision was made to review the Enforcement Procedures of VPHIS in 2013 to incorporate additional information on pro active engagement by VPHIS with non-compliant FBOs.

Meetings with the Milk Industry took place in 2012 and similar meetings will continue in 2013.

In some instances, action other than enforcement action may be appropriate to ensure compliance by the FBOs e.g. training, stakeholder meetings and other consultative engagements.

Department of Agriculture, Food and the Marine - Pesticide Controls

Sector	Area Controlled	Control actions.	Action details.	Comment
Food of Plant Origin	Pesticide residues in food	Letters issued to FBOs involved in each MRL breach	No further action required as no subsequent targeted produce was found to be non-compliant	
Food of Animal Origin	Food of animal origin	Pesticide residues in food	No action required	
	Infant formula	Pesticide residues in infant formula	No action required	

Department of Agriculture, Food and the Marine - Animal Feedingstuffs Controls

Sector	Area Controlled	Control actions.	Action details.	Comment
Feedingstuffs		Restrictions/Prohibitions on the sale of feed materials / compound feed	4 cases of detention of feed at inspection	Main reasons include caffeine contamination of a beef ration sold in recycled bulk bags; chemical contamination of molasses sold in a reused IBC container; out of date medicated premixture on farm; Salmonella detected in soyabean meal.

Sector	Area Controlled	Control actions.	Action details.	Comment
		Trader notices issued	11 Notices Issued	These trader notices concerned the sourcing and traceability of feed; carryover of coccidiostats into non-target feed; Reg (EC) No 767/2009 on feed marketing; Reg (EC) No 225/2012 on feed oils, and compound feed production statistics.
		Destruction of feed material consignments.	Three consignments destroyed in 2012	The following consignments were sent for destruction in 2012: Contaminated molasses sold in a reused IBC container; compound feed rations being sold in recycled bulk bags contaminated with caffeine, and out of date medicated premixture found during on farm inspection.
		Administrative fines/sanctions	No fines issued in 2012	
		Withdrawal or Suspension of Approval/Registration	No withdrawal or suspension of FBO licences	

Department of Agriculture, Food and the Marine - Horticulture Controls (Fruit & Vegetables)

Area Controlled	Control actions.	Action details.	Comment
Contaminants in horticultural crops	Follow-up inspections, research on mitigation strategies and stakeholder meetings organised	Research is on-going to devise mitigation strategies to reduce uptake of Cd by crops. A new 4 year research project commenced in 2012. 3 meetings with stakeholders (including seminar) organised in 2012	
Hygiene Inspections of horticultural primary producers.	Follow-up inspections to ensure remedial actions carried out	23 Compliance Notices Issued 19 Warning letters issued	
	Reduction in Single Farm Payment (SFP) for FBOs with pesticide non-compliances.	6% of FBOs inspected received a reduction in SFP.	

Area Controlled	Control actions.	Action details.	Comment
	Other State agencies updated on non-compliances.	Teagasc and Bord Bia informed.	
	New Guide being produced.	DAFF/Teagasc/Bord Bia collaborating to produce a guide to assist FBOs comply with hygiene legislative requirements	
	Meetings with stakeholders organised.		

Department of Agriculture, Food and the Marine - Plant Health Controls

Sector	Area Controlled	Control actions.	Action details.	Comment
Plant Health	Outlined in Annex DAFM2 below			

Department of Agriculture, Food and the Marine - Milk & Milk Products Controls

Area Controlled	Control actions.	Action details.	Comment
Milk and Milk Products	Compliance notice- Category 1 (CN1) Compliance notice-Category 2 (CN2) Compliance notice- Category 3 (CN3) Compliance notice-Withdrawal (CN4) Compliance notice- Processing direction (CN 5) Notification of proposal to suspend/ revoke approval and/or registration (PRO) Notification of decision to suspend/revoke approval and/or registration (DEC) Proposal to Approve or Conditionally Approve or Register (APPR)	31 Compliance notice- Category 1 (CN1) 66 Compliance notice-Category 2 (CN2) 149 Compliance notice- Category 3 (CN3) 134 Compliance notice-Withdrawal (CN4) 1 Compliance notice- Processing direction (CN 5) 0 Notification of proposal to suspend/ revoke approval and/or registration (PRO) 0 Notification of decision to suspend/revoke approval and/or registration (DEC) 20 Proposal to Approve or Conditionally Approve or Register (APPR)	

Department of Agriculture, Food and the Marine – Organic Controls

Area Controlled	Control actions.	Action details.	Comment
Control Bodies	Number of OCB inspections carried out, producers 2.100 of which processors 371. (all operators inspected plus additional 5% random inspected)	40 compliance notice issued to producers 7 compliance notice issued to processors	Control regime via OCBs effective.
	Removal of organic status from individual products/animals/areas	22 operators had organic status removed from individual lots/production runs.	Removal or organic status overseen by DAFM as competent authority.
	Deregister of organic operators	42 operators deregistered in 2012	As above: demonstration that system is Working.

Area Controlled	Control actions.	Action details.	Comment
DAFM retail inspection programme	Written notification to non-compliant operators	15 warning letters issued: with follow up.	Majority ceased "organic" trading, with the remainder becoming registered/fully compliant with organic legislative requirements

Department of Agriculture, Food and the Marine - Honey (Food of Animal Origin)

Area Controlled	Control actions.	Action details.	Comment
Honey	Withdrawal and destruction of honey with elevated lead concentration. Prohibition on movement or consumption of honey with elevated lead concentration.	Compliance Notices issued to two producers following 2012 cases. Compliance Notices also issued to one producer while follow-up investigation regarding 2011 case was on-going.	
	Where appropriate, notice issued outlining specific action required for each individual producer / packer / distributor to achieve compliance with hygiene / animal remedies requirements.	Written notice allowing reasonable period of time to achieve compliance. Follow-up inspections where appropriate.	
	Where appropriate, notice issued outlining specific action required for each individual producer/packer to achieve compliance with hygiene / animal remedies requirements	Written notice allowing reasonable period of time to achieve compliance. Follow-up inspections where appropriate.	

Actions to ensure effectiveness of Official Controls (9.4.2)

On a general note, all Divisions take account of the reports from both internal and external audits when planning controls. Furthermore, a DAFM Agricultural Inspectorate Management/Co-ordination Committee is in place and meets twice a year to review and manage selected control programmes forming part of the MANCP.

Department of Agriculture, Food and the Marine – Veterinary Public Health

Monitoring of the effectiveness of official controls is done by Regional SVIs and HQ. Each VI produces a quarterly report for each establishment and sends it to the RSVI. The RSVI produces a quarterly report, based on the VI returns, for each region and sends it to HQ.

Verification of the effectiveness of official controls is conducted by RSVI annually at each establishment. Audit reports carried out by RSVIs are sent to HQ. As VIs in future will be spending more time auditing the food business operators performance, more emphasis will be given to this role of RSVI as verifier of the effectiveness of official controls

When other duties permit and in response to identified need, HQ VIs, SVIs and SSVIs visit establishments and verify the effectiveness of official controls.

Audits which are external to VPHIS (IAG, FSAI, FVO) give an overview of the effectiveness of official controls. Every effort is made to close out any recommendations from these audits in a timely manner

Meetings with Industry [see point 9.2.2.3] involved a means of stakeholder feedback, and informs improvement and revision of the systems.

VPHIS Training

The Performance Management Development System of DAFM allows for personnel to identify and state their training needs. Arising from the needs identified by staff, allied to the needs arising from external audits, changes in /new legislation, a range of VPHIS Veterinary and Technical staff attended courses during 2012.

See Appendix DAFM1A for full details of training courses attended by VPHIS Veterinary and Technical staff in 2012.

During 2012, training needs for VPHIS in 2013 were identified as follows:

- VI training

1. Welfare – training needs analysis is to be carried out to establish what is required.
2. Meat Modernisation – training is being considered
3. Vet. Training Officer is to examine PMDS returns to ascertain requirements.
4. Labelling and traceability – Relevant training on conducting an audit should be considered.
5. Investigative Skills training
6. OV probationary 200 hours – It is mandatory that newly appointed VIs receive 200 hours training and the programme is to be reviewed.

TAO training

Training unit gave sanction for 6 training workshops.

Audits carried out as provided for in Article 4(6) of Regulation (EC) No 882/2004

The Irish MANCP is delivered on a sectoral basis with each sector audited as required by Article 4(6) of Regulation 882/2004. Audits of controls implemented by DAFM's Agricultural Inspectorate are currently carried out by DAFM's Internal Audit Unit which is completely independent of the inspectorates control activities. A charter and protocol for the conduct of these audits has been revised and up-dated. These audits focus on the areas of the MANCP, which come within the remit of the Agricultural Inspectorate, these areas include:

- Dairy Controls and Certification Division
- Dairy Laboratory Division.
- Feedingstuffs, Fertiliser, Grain and Poultry
- Pesticide Registration and Control
- Organic Controls.
- Plant Health, Pesticides & Seed Testing Laboratories.
- Horticulture and Plant Health Division.
- Crops Evaluation and Certification

There is a systematic risk based approach taken when developing the annual audit programmes. Commission Decision 2006/677/EC gives guidelines on the conduct of audit under Article 4(6) of Regulation (EC) No 882/2004. The following table gives an overview of the outcome of the 2012 audit programme. In general official controls are largely effective and in line with legislative requirements.

Sector	Audit title	Audit completed Y/N, if N give reason.	Effectiveness/suitability of the Official Controls³
Feedingstuffs	Audit on DAFM controls on the use of former foodstuffs and ABP (milk and milk products) in the animal feed sector.	Audit began in 2011 and completed in 2012	Further training and refinement of the risk assessment for the inspection of surplus food producers was recommended and greater co-ordination between relevant Divisions within DAFM where official controls overlap.
Eggs & Poultry	Marketing standards and labelling of Poultrymeat.	Audit undertaken in 2012	A number of non-compliances were identified where further controls or refinements of existing control activities are necessary, in particular, the requirements relating to water content analysis and inspection of commercial farms using the term corn fed.
Follow-up audits	A review of Corrective Action Plans from divisions audited in previous years.	A number of follow-up audits were conducted in 2012	A number of follow-up audit were completed covering the following areas: controls implemented by the Dairy Produce Inspectorate relating to HACCP, microbiological criteria and Animal By-Products, controls implemented by Horticulture and Plant Health Division in relation to Hygiene and microbiological criteria and controls implemented by Horticulture and Plant Health and Crop Evaluation and Certification Division relating to seed certification activities. Improvements were noted, however, some issues remain on-going.

Audits and inspections of control bodies – Article 5(3) of Regulation (EC) No 882/2004

In accordance with Article 5 Regulation (EC) No 882/2004 and Council Regulation (EC) No 834/2007 DAFM delegates control tasks in relation to organics to Control Bodies.

Sector	Audit title	The extent to which the audit of Control Bodies was completed.	Audit /inspection outcomes. Comment on the effectiveness of the Official Control Bodies
Organics	Supervision of Control Bodies	Audit requirement fulfilled: re-inspection of c. 2% organic operators. DAFM attendance at OCBs' decision making forum = Certification Panel meetings to advise re interpretation of regs etc.	There is generally a very well developed and effective control regime in place. Constant interaction with OBS's via established fora and constant monitoring of their control activities provide confidence in the system and protects consumers interests. EU Commission proposals to strengthen alignment of organic controls with Reg 882 will further enhance the control system. As in any control regime the system can be improved – developing more risk based control system will further improve effectiveness.

Department of Agriculture, Food and the Marine - Pesticide Controls

Sector	Area Controlled	Control actions	Action details	Comment
Food of plant origin	Pesticide residues in food.	Programme reviews twice yearly and response to RASFF notifications	Annual revision of control programme. 2x yearly reviews of progress with FSAI. Increase analytical scope to incorporate single residue methods	Update programme to take account of the most recent monitoring information
Food of animal origin.	Pesticide residues in food.	Programme reviews twice yearly		
		New Legislation	Request Commission to harmonise MRLs in Directive 96/23/EC and Regulation (EC) No 396/2005	

Department of Agriculture, Food and the Marine - Animal Feedingstuffs Controls

Sector	Area Controlled	Control actions	Action details	Comment
Feedingstuffs	Feed Business Operators and Feed.	Review annual control programme periodically	Internal meetings	
		Meet with linked Divisions and relevant outside Agencies to review and update work programme	Liaise with the FSAI and the State Lab. as required.	
		Action taken to remedy non compliances detected.	Inspections, re-analysis, detention of product.	
		Risk based control programme.	Update risk assessments	
		Trade informed of policy and legislative changes.	Trader notices issued	
		Internal audit	Remedy audit findings	
		New legislation	Inform Trade	
		New or Revised Procedures	Update procedures manuals; staff training as appropriate	In 2012, the procedures manual was updated to reflect outcomes of both internal audits, FVO Audit and also to enhance information value from inspection forms. Changes were made to Sections 3,5,6,8, Annex's I,II,IV,VIII,XVI and to Forms 1.9, 2.2,3.1,6.3, & 6.4. Changes were made to adjust forms to correspond with improvements made to the Feed Database

Department of Agriculture, Food and the Marine - Horticulture Controls (Fruit & Vegetables)

Area Controlled	Control actions	Action details	Comment
Hygiene and Contaminants of horticultural produce	Programme reviews	Annual revision of control programme. 2x yearly reviews of progress with FSAI	Programme updated by taking account of the most recent monitoring information
	Training programmes	All staff receive regular training. In addition system of supervisory checks implemented in 2012 to verify quality of work.	In 2012 a minimum of two training courses attended by all staff. All staff received at least one supervisory check in 2012
	Attend Conferences/Meetings etc.	Contact with other MSs, current research	BTSF Import Controls for Food of Non-animal Origin attended in 2012, Global Food Safety Conference attended also
	Meet with linked Divisions and relevant outside Agencies to review and update work programme	Liaise with other DAFM divisions, the FSAI, Teagasc, Bord Bia, HSE and the State Lab as required.	
	Internal meetings	Staff kept informed of changes	All staff made aware of updates

Department of Agriculture, Food and the Marine - Plant Health Controls

Area Controlled	Control actions	Action details	Comment
Plant Passports	Update plant passport information	Liaise with business operators	On-going.
Quarantine organisms	Producers informed of requirements	Meetings with producers to raise awareness.	

Department of Agriculture, Food and the Marine - Milk & Milk Products Controls

Area Controlled	Control actions	Action details	Comment
Milk and Milk Products	Programme reviews.	<u>Meetings which took place in 2012:</u> 7 meetings of Regional Inspectors 4 meetings of laboratory Inspectors 2 MANCP Board meetings 1 Standing Technical Meeting between Dairy Controls and Certification Div, VPHIS, Milk and Meat Hygiene Div and Milk and Meat Policy Div 2 FSAI Liaison meetings <u>2 SOP revisions and 1 new SOP were prepared during the year:</u> Official control (sampling & reporting) procedures SOP No 1 was revised during 2012 with effect from 1/1/2013 Official Control procedures relating to Food Business Operators producing and/or collecting raw milk SOP 23 was revised during 2012 with effect from 1/1/2013. National Supervisory System for Staff Performing Official Food Safety Controls SOP 16 was planned and prepared with effect from 1/1/2013	Update by taking account of the most recent monitoring information.
	New legislation.	Legislation is monitored with emphasis on dealing with any gaps that are identified	
	New guidance	New guidance documents are	

Area Controlled	Control actions	Action details	Comment
	documents	circulated as they become available	
	Training programmes	Staff attended the following: 1x Ice Cream Science and Technology training course 1x Quality Service Course 1x EAHG HACCP Course 2x BTSF- Training course on the hygiene and control of Baby Food Products 4x Sustainable Dairy Sector SDT Conference 3x Clinical trials for foods and supplements-guidance for industry 2x FSAI Seminar on the Provision of Food Information to Consumers 16 x Milk Quality Workshop 1x Dairy Conference 6 x Animal health computer system Food Information to consumers 2 x Management Development Courses 4x BTSF Milk & Milk Products 2 x BTSF Food Additives Global Food Safety Conference 2 x Irish Grassland Association Annual Dairy Conference 1 x Conference on local foods and short chains 1 x Conference on PDO, PGI,TSE 1 x FSAI / EFSA food safety conference 1x Predictive microbiology course 1x BTSF Food Contact Materials	
	Special initiatives	National Supervisory System for Staff Performing Official Food Safety Controls was initiated in 2012 and operable for 2013 A working group on laboratory related issues is in place Attendance continued at Teagasc Milk and product Forum	
	Audit findings, etc	Programme reviews took account of findings of audit reports such as Internal Audit, FSAI and FVO	

Department of Agriculture, Food and the Marine – Organic Controls

Area Controlled	Control actions	Action details	Comment
Supervision by DAFM of Control Bodies	Compliance Inspections.	2% of all organic operators now being inspected annually by DAFM.	DAFM also attends as observes OCBs Certification Panel meetings, to identify non-compliance and provide guidance with interpretation of and adherence to organic regulations.
DAFM retail inspections	Internal Audit Risk based control inspection system established since 2011.	Implementing SOP AAI monitoring of retail inspections. Ongoing liaison with Control bodies to improve control system and protect consumer interests. Targeted inspections due to reduced staffing levels.	DAFM Organic Unit staff interacting with OBS's at all levels to ensure the controls applied to the organic sector meet requirements and expectations.

Department of Agriculture, Food and the Marine - Honey (Food of Animal Origin)

Area Controlled	Control actions	Action details	Comment
Honey	Action taken to remedy non	Compliance / written notices issued	

Area Controlled	Control actions	Action details	Comment
	compliances detected.		
	Risk based control programme.	Programme regularly updated in light of experience	
	Training and supervision of Inspectors	All Inspectors trained in honey sampling, hygiene and animal remedies inspections before commencing work in this area. In addition system of supervisory checks implemented in 2012 to verify quality of work.	
	Beekeepers informed of requirements	Meetings with Beekeepers to raise awareness.	
	Internal audit in 2011 to verify effectiveness of controls	Action plan developed to address audit findings (5 minor non-compliances detected by audit). All corrective actions fully implemented over the course of 2012.	

Statement of Overall compliance by sector

The strategic objectives set out in the MANCP are being progressed through co-ordinated and consistent control programmes. In the main the controls in place are effective and broadly reflect legislative requirements. Levels of co-operation and co-ordination both between and within Divisions have improved contributing to the overall achievement of the strategic objectives as set out in the MANCP.

Department of Agriculture, Food and the Marine – Veterinary Public Health

The overall compliance of the Food Business Operators is generally satisfactory, and where it is not, effective, dissuasive and proportionate action can be taken by the VPHIS.

Statement on the overall performance

Department of Agriculture, Food and the Marine - Pesticide Controls

Sector	Area Controlled.		Comment
Food of plant origin	Pesticide Residues in food.	Effectiveness and suitability of MANCP	Pesticide residues are effectively monitored and controlled
		Risk based official controls.	Yes
		Analysis of results.	Acceptable
		Suitability of performance indicators.	Programme targets met for 2012
Food of animal origin	Pesticide residues in food.	Effectiveness and suitability of MANCP	Pesticide residues are effectively monitored and controlled
		Risk based official controls.	Yes
		Analysis of results.	Acceptable
		Suitability of performance indicators.	Programme targets met for 2012

Department of Agriculture, Food and the Marine - Animal Feedingstuffs Controls

Area Controlled.		Comment
Feed Business Operators and Feed	Good progress in achieving strategic objectives of the MANCP in respect to all stages of production, processing, storage, distribution and use of feed	
	Good coordination between CA's	
	The risk based targeting of official controls is in operation	

Department of Agriculture, Food and the Marine - Horticulture Controls (Fruit & Vegetables)

Area Controlled.		Comment
Hygiene Inspections. Contaminants of horticultural produce	Effectiveness and suitability of MANCP	Overall programme is effective. New legislative requirement and therefore initially would expect high level of non-compliances.
	Risk based official controls.	Risk based system is being developed. Controls are new in this area.
	Analysis of results.	Satisfactory
	Suitability of performance indicators.	Satisfactory

Department of Agriculture, Food and the Marine - Plant Health Controls

Area Controlled.		Comment
	Suitability of performance indicators.	Programme targets met for 2012

Department of Agriculture, Food and the Marine - Milk & Milk Products Controls

Area Controlled.		Comment
Milk and Milk Products	Effectiveness and suitability of MANCP	Continued progress made in achieving strategic objectives of the MANCP in respect of all stages of production, processing and storage of milk and milk products with on-going programme reviews and revisions of standard operating procedures including the introduction of a supervisory system for Staff Performing Official Food Safety Controls operable for 2013.
	Risk based official controls.	Yes
	Analysis of results.	With the exception of a small number of farm house producers, the Irish dairy industry continued in 2012 to maintain a high level of compliance.

	Suitability of performance indicators.	As set out in section 9.1 some of the programme targets were not met in 2012. Further progress in setting control targets included the finalisation of risk based Official Control procedures relating to Food Business Operators producing and/or collecting raw milk for implementation in 2013.
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Department of Agriculture, Food and the Marine – Organic Controls

Area Controlled.		Comment
All related areas	Effectiveness and suitability of MANCP.	Staffing difficulties persisted in 2012, Thus some of the 2012 DAFM organics control programme was not completed, and overall the sector was satisfactorily controlled due to better risk analysis. Control/Monitoring remains effective

Department of Agriculture, Food and the Marine - Honey (Food of Animal Origin)

Area Controlled.		Comment
Honey	Effectiveness and suitability of MANCP	Satisfactory; the programme is allowing effective monitoring and control in the honey sector.
	Risk based official controls.	Risk based controls are in operation.
	Analysis of results.	Analysis of results is effective in identifying areas where honey producers need to improve compliance.

Comment on the appropriateness and suitability of the MANCP - Did the programme of OC's identify any necessary amendment to MANCP

No

ANNEX DAFM1

Risk Assessment to Plan the Frequency of Routine VI Checks* at Food Establishments [Other than slaughter activities]

Name of Plant _____

Plant No _____

Plant type	Cutting	MM+M Preps	Meat Products		Egg Products	Milk	Cold Stores
Approval (Tick)			<u>RTE</u>	Non-RTE			

RTE = Ready to eat; MM = Minced Meat; M Preps = Meat Preparations

Risk Criteria	Scoring Scheme	Risk Score
Were all Compliance Notices and CARs issued during the previous year in relation to non-compliances concerning plant structures and equipment, plant sanitation, operational hygiene, food safety management system resolved to the VI's satisfaction	Score 1 - 3 ¹	
Was it necessary to issue a Compliance Notice "B" or Voluntary Closure Notice during the previous year in relation to suspension of activities or to reduce throughput?	Yes: Score 6 No : Score 0	
Was it necessary to issue a Compliance Notice "A" during the previous year ?	Yes: score 2 No: Score 0	
Are there effective QC and Own Checks programmes in place at the plant?	Score 1 - 3 ¹	
Is there an effective HACCP programme in place at the plant?	Score 1 - 3 ¹	
Nature of the Product (High, Medium, Low)	Score 1 - 3 ²	
Plant Throughput	Score 1 - 2 ³	
Does the VI consider that the general level of compliance at the plant is satisfactory (as determined by the level of VI enforcement, by management response to CARs and overall co-operation)	Score 1 - 3 ¹	
	Overall Score	

¹Score 1 = Satisfactory; 2 = Marginal; 3 = Unsatisfactory²Score 1 = Raw Product. 2 = Comminuted Raw and Sliced Cured , 3 = RTE Products³>50 tons/week = 2, < 50 tons/week = 1

A significant non-compliance found during official controls (including those on imported products) should prompt a consultation with the RSVI to discuss enforcement action and a review of the risk

assessment at that establishment. At the next visit the VI must carry out a further risk assessment. If there is still significant non-compliance, a review of the plant's approval will be carried out by the RSVI in consultation with HQ

Frequency Level of VI Checks to be carried out at above named Plant for Year ended 201 : _____ (see Guidance Notes for table)

Note: Additional checks may be carried out over and above the prescribed frequency level at the direction of the RSVI or HQ.

Date Risk Assessment Performed ____/____/____ **VI signature**_____

Agree with VI Risk Assessment

Yes

No

Specify amended frequency level _____

RSVI signature_____ **Date**____/____/____

*For Food Hygiene legislation, the checks will be carried out by a VI or by TAO staff under the VI's direction

Guidance Notes

This risk assessment is to be carried out in all relevant plants at the start of each year, an additional Risk Assessment may be required during the year in the case of a significant event impacting on food safety in the plant of production e.g. a food poisoning incident traced back to the plant; repeat findings of a pathogen in ready-to eat food.

Risk Criteria

The risk criteria take account of compliance history, response by plant management to CARs and legal notices, adequacy of the plant food safety management system and the nature of the product.

With the exception of the second, third and seventh criteria, the scoring for each of the criteria ranges from 1 to 3.

VIs should use their experience, knowledge of the plant and their professional judgment in deciding the Risk Score for each of the criteria.

Were all compliance notices and CARs issued during the previous year resolved to the VI's satisfaction?

Score 1: This would apply where the remedial work was satisfactorily completed in a timely fashion.

Score 2 - 3: All other situations. For example, some items remain unresolved; remedial work is of a poor standard; work not completed on time; work is completed only after strenuous input by the VI to persuade management to carry out/complete the necessary work.

Are there effective QC and Own Checks programmes in place at the plant?

VI should be guided by the results of the evaluation of the plant HACCP Pre-requisites/ Food Safety SOPs as provided for in SOP 6/2008 (Form HPR1)

Is there an effective HACCP programme in place at the plant?

VI should be guided by the results of the evaluation of the plant HACCP system as provided for in SOP 6/2008 (Forms CCP1 and HACCP1).

In relation to the nature of the product, the following are examples of the types of food products under the 3 risk categories:

Low Risk Product	Raw food e.g. meat cuts
Medium Risk Product	Diced or comminuted food e.g. minced meat, meat preparations. Meat products (e.g. Sliced Cured) other than RTE products i.e. a thermal step is necessary before consumption.
RTE	Ready to eat foods eg cooked ham, cooked turkey breast, sliced cooked meats i.e. no thermal step required prior to

	consumption
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Does the VI consider that the general level of compliance at the plant is satisfactory?

Score 1: Management is compliant and cooperative and VI enforcement measures minimal.

Score 2 - 3: All other situations. VIs should be guided by the **degree** of enforcement measures necessary to achieve compliance.

Risk Score

The Risk Score is used to determine the level of frequency of checks to be carried out by the VI (or technical staff if so directed by the VI) at the plant.

Score Range	Frequency of Checks
6 – 12	Level 1 for the plant type
13 – 16	Level 2 for the plant type
> 16	Level 3 for the plant type

Frequency Levels of Routine VI Checks at Food Establishments Based on the Risk Assessment Score

	Cutting	MM + M Preps	Meat Products	Egg Products	Milk	Cold Stores
Level 1	Once/6wks	Monthly	Monthly	Monthly	Once/ 2mths	Once/ 3mths
Level 2	Once/ 3wks	Once/ 3wks	Once/ 3wks	Once/ 3wks	Monthly	Once/ 2mths
Level 3	Weekly	Weekly	Weekly	Weekly	Weekly	Fortnight

The Risk Assessment for Level 3 plants must be reviewed after a maximum of 2 months.

Risk Assessment to Plan the Minimum Frequency of Regional SVI Audits at Food Establishments.

Name of Plant:_____

Date Assessment Performed:_____

Risk Assessor:_____

Risk Criteria	Scoring Scheme	Risk Score
Level of overall compliance including compliance with Compliance Notice “A” [or equivalent] and CARs, which were issued during the previous year in relation to structural defects, operational deficiencies, inadequate sanitation, inadequate sampling or unsatisfactory product .	Score 1 to 4 ¹	
Was it necessary to issue a Compliance Notice “B” [or equivalent VC1] during the previous year in relation to suspension of activities or to reduce throughput?	Score 1-4 ²	
Was it necessary to issue a compliance Notice “A” during the previous year?	Yes: Score 2 No: Score 0	
Are there effective QC and Own Checks programmes in place at the plant?	Score 1- 4 ¹	
Is there an acceptable HACCP programme in place at the plant?	Score 1 –4 ⁴	
Nature of product (high, medium or low risk) ³	Score 1 –4 ³	
Does the VI require additional support (new recruit or other reasons)?	Score 1-4 ¹	

	Overall Score	
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Score	<u>Frequency of Inspection</u>
6-12	Level 1 for the plant type
13 - 18	Level 2 for the plant type
19 - 26	Level 3 for the plant type
A score in excess of 19 should prompt a formal review of the plant's approval by the SVI	

¹ Score 1 = very good, 2 = satisfactory, 3= marginal , 4 = unsatisfactory.

² 1=No Notice. 2=VC1. 3=Serious reason for issuing notice such as breach of SRM protocols etc. 4= Very serious reason ie an immediate public health risk.

³ Nature of product is deemed to be a risk criterion. The following are *examples* of the different risk categories:
 Low Risk Product (1) = Raw Medium Risk Product (2) = Comminuted Raw and Sliced Cured High Risk (3) =
 Cooked non RTE (4) Very High Risk = RTE products.

Minimum Frequency levels of RSVI visits at Food establishments based on risk assessment.

Level 1= annually. Level 2 = Every 6 Months. Level 3 = Every 4 Months.

ANNEX DAFM1A

VPHIS Training

The Performance Management Development System of DAFM allows for personnel to identify and state their training needs. Arising from the needs identified by staff, allied to the needs arising from external audits, changes in /new legislation, a range of VPHIS Veterinary and Technical staff attended the following courses during 2012:

Staff Training & Development

Veterinary Staff Training Course/Seminar	No. of courses	Total No. of Participants¹	Total No. of Staff Days²
Action Learning	1	2	2
Administrative Law 1 Day	1	1	2
Assessing Food Safety Systems	1	14	14
Class A Seminar/CVRL	1	42	42
CMCL Scientific Seminar	1	44	44
Computer Access One Day	1	1	1
Computer Excel Introduction	2	2	3
Computer Word Introduction	2	2	2
DVO Training	3	4	6
Effective Meetings	2	2	3
Epidemiology TB	1	7	7
ERAD Training	1	1	1
EU Presidency Training	1	5	12
Farmed & Wild Game Seminar	1	8	8
Fetac Refresher First Aid	2	3	3
Formidable Females Master Class	1	1	6
Interviewee Preparation	3	12	12
Interviewer Skills	2	4	4
Investigation Skills Field Off	2	15	15
Land Law & Legal Docs	1	1	1

Level 1 Management	11	27	27
Level 2 Management	6	11	11
Mentor Training	2	4	4
Minute Taking	1	1	1
Misc. Conference/Seminar	2	2	2
Presentations Skills	1	1	1
Quality Customer Service-1 Day	1	1	1
Report Writing	1	1	1
Retirement Planning Course -2D	1	1	1
TB Course	1	1	1
Time Management	4	4	6
Training & Learning needs analysis	1	1	1
Unit Safety Coordinator	1	1	1
Veterinary Scientific Seminar	1	27	38
VPHis Seminar 27/28th November	1	51	51
VPHis Workshop Backweston	1	8	8
VPHis Workshop Dungarvan	1	3	3
VPHis Workshop Kilkenny	1	11	11
VPHis Workshop Roscommon	1	15	15
VPHis Workshop Virginia	1	10	10
VPHis Workshop Limerick	1	7	7
VPHis Animal Welfare Training	1	63	70
VPHis Regulation 10/99 Training	1	23	23
VPHis H&S Training	4	50	50
	77	495	532

¹ Total No. of Meat Division Participants = Total no. of Meat Division attendees for a course/seminar.

² To estimate "Total No. of Staff Days" per course/seminar, add up the "Staff Days for each course/seminar".

“Staff Days for each course/seminar” = the time involved (to the nearest ½ day -

including time spent getting to and from the training) multiplied by the no. of Meat Division attendees.

Training Courses for TAO staff in VPHIS 2012			
Title/Name of Course/Seminar	Duration of Course (days)	Total No. of Participants ¹	Total No. of Staff Days ²
Animal Welfare Seminar	1	51	51
Animal Scientific Seminar	1	53	53
Audit Food Safety Management System	1	153	153
Coaching for Performance	1	1	1
Effective Meetings	1	6	6
Excel Computer	1	2	2
Game Handling Seminar	1	1	1
Land law and Probate	1	5	5
Level 1 Management course	2	4	8
Level 2 Management course	2	5	10
Minute taking course	1	3	3
Mentoring	1	1	1
Presentation Skills course	2	4	8
Quality Customer Care course	1	24	24
Report Writing	1	2	2
Sheep Identification Seminar	1	53	53
Time Management	1	9	9
Traces	1	1	1
Word Computer	1	6	6
Totals		384	397

ANNEX DAFM2

Plant Health Control information.

Harmful Organism	Reason for Survey	Survey period	Survey Location	Host Plants	Target	% Completion	Findings	Outcome	Comments
<i>Ralstonia solanacearum</i> Brown Rot	EU Survey Council Directive 98/57/EC	Sept to July	National	<i>Solanaceae</i> spp.	Seed and Ware potatoes	100%	636 samples analysed - no positives found	Country freedom maintained	No positives since findings in 2007. In addition 152 samples were taken from imported potatoes.
<i>Clavibacter michiganensis</i> Ring Rot	EU Survey Council Directive 93/85/EEC	Sept to July	National	<i>Solanaceae</i> spp.	Seed and Ware potatoes	100%	636 samples analysed - no positives found	Country freedom maintained	In addition 152 samples were taken from imported potatoes.
<i>Globodera</i> spp Potato Cyst Nematode	EU Survey Council Directive 2007/33/EC	Oct to August	National Fields intended for planting and ware survey	<i>Solanaceae</i> spp. and <i>Narcissus</i>	All ground intended for potato certification and 0.1% of ware ground	100%	1,345 samples analysed	35ha seed potatoes infested and 8.5ha non-seed potatoes infested.	On the basis of survey, PCN is present on the Irish territory.
<i>Meloidogyne</i> spp. Root Knot Nematode	EU Survey	November to March	National	Potatoes	200	100%	95 samples - no positives found	Country freedom	Reduced samples is due to the change in labs from Teagasc to AFBI
<i>Bemisia tabaci</i> Tobacco whitefly	Protected Zone (PZ)	Continuous	National	Numerous, but high risk species are <i>Euphorbia pulcherrima</i> & <i>Ocimum</i> spp.	Imported plants and nurseries along with wholesale inspections	100%	976 visual inspections, 41 samples submitted to entomologist with 17 findings on imported material.	Appropriate measures taken, eradication of pest at Producer	Protected Zone maintained
<i>Leptinotarsa decemlineata</i>	Protected Zone (PZ)	Spring / Summer	National Wholesale and retail	Potatoes and leafy vegetables	Potato seed crops and Merchant/whole	100%	No insects found	Protected Zone maintained	

Colorado beetle			level as well as growing potato crops		saler premises				
<i>Liriomyza bryoniae</i> Leaf miner	Protected Zone (PZ)	Continuous	National	Numerous Flowers and Plants as this pest is very polyphagous		100%	350 visual inspection. 12 samples submitted to entomologist with 1 finding on imported material.	Appropriate measures taken, eradication of pest at Producer	Protected Zone maintained
<i>Erwinia amylovora</i> Fireblight	Temporary Protected Zone	June to October	Registered Nurseries, Garden Centres, Orchards, Public Parks & Private Gardens	<i>Amelanchier</i> spp. <i>Chaenomeles</i> spp. <i>Cotoneaster</i> spp. <i>Crataegus</i> spp. <i>Cydonia</i> spp. <i>Eriobotrya</i> spp. <i>Malus</i> spp. <i>Mespilus</i> spp. <i>Photinia davidiana</i> <i>Pyracantha</i> spp. <i>Pyrus</i> spp. <i>Sorbus</i> spp.	All registered nurseries visually inspected along with other locations where positives were found in previous years. 1600 samples for laboratory analysis	103%	1,646 samples analysed, 1 positive at 1 site. This was an extremely low number of positive findings.	All positive plants and other nearby host plants were destroyed.	Our temporary protected Zone was reviewed in March 2011 and granted for a further 2 years. Protected Zone maintained
Beet Necrotic Yellow Vein Virus	Protected Zone (PZ)	Nov / Dec	National – Field grown host plants	Beets	172 samples for laboratory analysis	100%	172 samples were submitted to Plant Health Laboratory. No findings of the organism.		Protected Zone maintained. The area of beet is reducing.
Harmful Organism	Reason for Survey	Survey period	Survey Location	Host Plants	Target	% Completion	Findings	Outcome	Comments
Phytophthora ramorum	EU emergency legislation Commission Decision 2002/757/EC as amended	Dec 1 2011 to Nov 30 2012 Continuous	Registered Nurseries, Garden Centres, Public Parks & Private Gardens	Wide range of woody plants with ever increasing host range.	All registered producers and locations with previous findings visually inspected twice per year.	100%	493 samples to laboratory with 40 positives	Appropriate measures taken at infection sites.	
Rhynchophorus ferrugineus Red palm weevil	EU emergency legislation Commission Decision	Continuous	Registered Nurseries, Garden centres,	Palmae spp.	Visual inspections of host plants	100%	42 nurseries/garden centres and 17 public green sites inspected. No Findings of	No findings	Unlikely to be found or become established here.

	2007/365/EC as amended		Public Parks & Private Gardens				organism.		
Dryocosmus kuriphilus Oriental chestnut gall wasp	EU emergency legislation Commission Decision 2006/464/EC	Continuous	Registered Nurseries, Garden centres, Public Parks & Private Gardens	Castanea spp.	Visual inspections of host plants	100%	27 Nurseries Inspected. No findings	No Findings	Unlikely to cause economic loss here.
Diabrotica virgifera virgifera Western Corn rootworm	EU emergency legislation Commission Decision 2003/766/EC as amended	June to October	Ports Airports and Motorway service stations and maize fields near these locations	Maize	Place and collect traps from all these locations as selected annually	100%	111 traps recovered with no Findings	No findings of Diabrotica in Ireland to date	Some traps blown away.
Pepino Mosaic Virus	EU emergency legislation Commission Decision 2004/200/EC	May to November	Wholesalers retailers and Tomato Fruit Growers	Tomatoes	Visual inspections of all tomato fruit growers and inspections at Wholesale retail level	100%	6 samples taken, 6 positives linked to the import of fruit from the Canary Islands, Spain, Netherlands and Morocco.	Appropriate action taken	
Anoplophora chinensis Citrus longhorn beetle	EU emergency legislation Commission Decision 2008/840/EC as amended	Ongoing April '12 to March '13	Registered Nurseries, garden Centres, Public Parks & Private Gardens	Wide Range of woody plants with ever increasing host range	All registered premises inspected.	100%	351 nurseries/garden centres and 137 public green areas inspected. No Findings		
Potato spindle tuber viroid	EU emergency legislation Commission Decision 2007/401/EC	May to November	Wholesalers, retailers and tomato fruit Producers	Potatoes, Tomatoes, ornamental solanaceae and Brugmansia spp.	All tomato and ornamental producers inspected as well as tomato inspections at Wholesale retail level	100%	No Findings		
Guignardia citricarpa & Xanthomonas	EU emergency legislation Commission	May to Nov	Wholesalers and retailers	All Citrus fruits, however the legislation	Wholesale and retail inspections	100%	No Findings		As these pests only harm citrus, they will have no

campestris Citrus black spots	Decision 2004/416/EC as amended			requires additional requirements for citrus from Brazil					impact here.
Ditylenchus dipsaci Stem and bulb eelworm	EU legislation Council Directive 2000/29/EC	March to April	Commercial daffodil crops	Narcissus and Allium	Suspect material sent for analysis	100%	30 samples 2 positive sites	Appropriate action taken	
Various	EU legislation Council Directive 2008/90/EC	May to Oct	Producers	Fruit plant propagating material	All Producers	100%	No adverse Findings		
Various quarantine pests	EU Council Directive 2000/29/EC	Continuo us	National	As per Annexes of Directive			Various	Appropriate actions take on any findings	General plant Health inspections for quarantine pests

Sea-Fisheries Protection Authority (SFPA)

The SFPA undertakes official controls in the following areas:

- Approved Establishments
- Other Food Businesses (Excluding Fin-Fish farms, Shellfish Production, Vessels)
- Fin-fish Aquaculture
- Bivalve Shellfish Production
- Vessels
- Inspection of Fish at Landing or First Sale
- Animal By-Product Official Controls

During 2012, the Sea-Fisheries Protection Authority (www.sfpa.ie) was responsible for supervising 2,870 establishments and fishing vessels.

As of the 31 December 2012 there were 365 “Manufacturers & Packers” and 2,412 food business operators classed as primary producers under SFPA supervision.

Of the approved establishments under SFPA supervision, high risk FBOs accounted for 68, with 59 categorised as medium risk and 80 as low risk.

The SFPA committed the equivalent of 41.8 WTE staffing resources to food safety and official controls in 2012, a decline of 8% on the previous year.

MANCP Section	Title	Information
9.1	List Official Control (OC) activity	<p>Number planned</p> <ul style="list-style-type: none"> • Appropriate official control checks were required to be carried out by SFPOs (Sea Fisheries Protection Officer) at least once for each approved establishment in 2012 • The recommended frequency for vessel inspections was once per vessel per annum with priority to be given to vessels >15m. • Factory and Freezer Vessels are required to be approved by the SFPA; therefore, the inspection frequencies and procedures for approved establishments also apply • Trip Hygiene Inspections (hygiene inspections that focus on fish caught during a given fishing trip) were targeted to be carried out on all vessels including factory and freezer vessels at the following frequency <ul style="list-style-type: none"> ○ Vessels <15m, once per year ○ Vessels >15m, 4 per year (1 per active quarter) • Fish being landed at Irish ports were targeted for inspection at a minimum frequency of once per active quarter per vessel (pelagic vessels may be active for only 1 or 2 quarters of the year); for 2011, this was applicable to all vessels > 15m. For demersal vessels, it is recommended that 3 species are assessed per inspection • Other Food Businesses (Excluding Finfish farms, Shellfish Production, Vessels) were scheduled to be inspected by SFPOs once or twice per year, depending on the risk presented • Shellfish production areas were scheduled for monthly monitoring <p>Completed</p> <ul style="list-style-type: none"> ▪ 2285 Inspections carried out in 2012: <ul style="list-style-type: none"> ○ Approved premises 334 ○ Primary producers 1951 <p>On aquaculture sites, fin fish routine inspections are carried out by DAFM veterinary staff with non-compliances investigated by the SFPA.</p> <p>SFPA is responsible for following-up on non-compliant results in samples taken as part of the national residues monitoring programme. No non compliances were detected in 2012</p>
9.2	Statement of compliance (with this OC)	<p>Overall compliance</p> <p>Overall compliance in this sector was generally acceptable</p>
9.2.2.1 & 9.2.2.2	What proportion of the checks identified non-compliance	<p>A detailed inspection report is written up following each inspection identifying any non-compliances found during the course of the inspection, where necessary enforcements were issued.</p> <p>During 2012, 15 enforcements were served by the SFPA as a result of non-compliances found in contravention of EU food legislation.</p>

	What were the main types of non-compliance identified	Non compliances included structural deficiencies, inadequate food safety management systems, and deficiencies in hygiene, non-compliant microbiological product results, inadequate documentation and traceability.
	Were the non-compliances clustered or randomly distributed	Non-compliances were randomly distributed
	Categorise these non-compliances into major, moderate and minor and give the proportion/frequency	Non compliances found which resulted in enforcements being served were major and moderate, 80% and 20% respectively.
9.2.2.3	What was/were the root cause/s of the non-compliances identified	<p>Actions taken to ensure improved compliance by Food Business operators (FBO) during 2012</p> <p>Where appropriate, non-compliant FBOs received verbal or written warnings for minor non-compliances. More serious contraventions were dealt with through more formal means such as the service of compliance notices to remedy issues.</p> <p>Where FBOs required further training, advice or technical assistance they were referred to Bord Iascaigh Mhara (the Seafisheries Board) or the FSAI's helpline.</p>
9.4.1	Actions to ensure compliance by Food and Feed Business operators and other relevant business operators with official controls.	<p>Describe, <u>giving the number</u> of the various types of enforcement action deployed such as verbal warning, written notice, fixed penalty notice, restriction, premises closure, seizure/detention of animals or product, prosecution</p> <p>Actions taken to deal with non-compliances</p> <ul style="list-style-type: none"> ▪ 8 Compliance Notices served ▪ 2 FSAI Act Prohibition Orders put in place ▪ 4 FSAI Act Improvement Notices served ▪ 1 FSAI Act Closure Order put in place
9.4.2	Actions to ensure effectiveness of Official Controls (by the CA)	<p>The SFPA on its own initiative and with the assistance of other agencies provides training to its staff to support their professional development and skills in the area of food safety and official controls.</p> <p>In 2012, 135 SFPA staff spent a total of 3892 training days spread across 13 different training courses or events.</p> <p>The SFPA also committed 42.5 staff-days to food safety related meetings.</p>
9.5	Statement of Overall compliance within the sector	Overall compliance within the sector is good
	Comment on the appropriateness and suitability of the MANCP	<p>Did the programme of OC's identify any necessary amendment to MANCP</p> <p>No</p>

Health Service Executive (HSE)

The food safety remit of the Health Service Executive is delivered through a service contract under the FSAI Act 1998 with the Food Safety Authority of Ireland. The HSE / FSAI service contract details the food safety work to be undertaken by a number of services within the HSE, including:

1. Environmental health services (EHS)
2. Food safety laboratory services (9 Official Laboratories)
3. Public health medical services

The official controls undertaken by the HSE include; inspections, audits, sampling & analysis, disease surveillance, outbreak investigation, rapid alert follow up, complaint investigation.

The EHS of the HSE undertakes official controls in the following sectors:

- Retail sector establishments (including retail and catering)
- Manufacturers of food of non animal origin
- Certain other food manufacturers/processing establishments
- Certain wholesale/distribution operations
- Certain approved establishments
- Imports of food of non animal origin

During 2011, the EHS was responsible for the supervision of approximately 47,000 establishments. At the end of 2011 there were 24 establishments under HSE supervision that were approved under Regulation (EC) No 853/2004 (Laying down Specific Hygiene Rules on the Hygiene of Foodstuffs).

MANCP Section	Title	Information
9.1	List Official Control (OC) activity	<p>FSAI Guidance Note 1 (GN1) sets out proactive inspection frequencies for inspection of food businesses supervised by the Environmental Health Service (EHS) of the HSE. The most recent version of GN1 (published by the FSAI in July 2011) introduced a new risk categorisation process, broadened the range of risk categories from 3 to 6 with revised planned inspection frequencies, provides for classification of non-compliances & inspection outcomes and includes a requirement for priority action lists to ensure that effective / timely enforcement action is taken where appropriate. GN1 (Rev 2) was implemented on a phased basis with the risk categorisation and priority action list elements prioritised in 2011 and full implementation from January 2012.</p> <p>GN1 (Rev. 2) outlines a process for prioritising other official controls ahead of planned inspections based on risk. The level of priority is determined by the severity and the likelihood of the risk occurring. Accordingly priority is given to each of the following: food outbreaks; food alerts; food complaints where there is a serious risk to consumers; food businesses where enforcement action is current or may be required following inspection; insufficient confidence in management and/or the food safety management systems to ensure food safety; where the inspection outcome is Grade 5 (Unsatisfactory Serious) or where there have been 2 or more consecutive Grade 4 (Unsatisfactory Significant) inspection outcomes; in the case of obstruction.</p> <p>Import controls – All food consignments imported which are</p>

		<p>subject to additional controls to receive the additional official controls required by legislation.</p> <p>EHS takes samples from food business establishments under their supervision to support inspection activity and verify compliance with legislation. Samples are submitted for analysis to one of the HSE's six food microbiology laboratories (for microbiological analysis) or the three Public Analyst Laboratories (for chemical analysis). One of the Public Analyst's Laboratories (Dublin) carries out both chemical and microbiological analysis. Any non-compliance is followed up by the EHS and corrective action taken, where required.</p>
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		<p>Outputs</p> <ul style="list-style-type: none"> • In 2012 there were 35962 programmed inspections carried out with 26538 establishments inspected. • The HSE is responsible for carrying out checks on food of non-animal origin at point of entry into Ireland. Checks carried out include random checks and mandatory checks required on foot of EU Emergency Decisions or "Safeguard Measure". All food consignments subject to these additional controls received the required checks in 2012. • Since 2009 the HSE has been implementing a more consistent targeted approach to food sampling and analysis. This approach to sampling which reflects a move towards more targeted sampling at central manufacturing and distribution points, away from retail level sampling is considered a more effective use of sampling and testing resources and is in accordance with the recommendation from the FSAI's Scientific Committee which reviewed the microbiological testing programme and published its report in 2010⁵. • There has been a move toward increased multi parameter testing particularly for chemical samples which means that while sample numbers have reduced this does not correspond to the same reduction in tests carried out. <p>Appendix HSE1 shows the total number of samples tested in the last three years for microbiological and chemical/physical parameters. Since 2009 there has been a significant reduction, which reflects a move towards more targeted sampling at central manufacturing and distribution points, away from retail level sampling.</p>
9.2	Statement of compliance (with this OC)	<p>Overall compliance</p> <p>The summary data presented in Appendix HSE1- table HSE1 and table HSE2- indicates a non-compliance rate of approximately 21% for 2012. However, the number of enforcement actions, which relate to serious food safety risks / non-compliances, at 2% of establishments inspected indicates a high level of compliance overall.</p>
9.2.2.1 & 9.2.2.2	What proportion of the checks identified non-compliance	<p>Appendix HSE1:</p> <p>Table HSE1: Number of establishments, inspections and number of establishments committing infringements in 2011 and 2012.</p> <p>Table HSE2: Total Enforcement Action by HSE in 2011 and 2012</p>
	What were the main types of non-compliance identified	<p>Appendix HSE1:</p> <p>Table HSE3: Types of infringements observed in different business categories are in Appendix HSE 1.</p>
	Infringements observed during inspection	
	Infringements from chemical/microbiological sampling	<p>The Appendix HSE1- Table HSE4 and Table HSE5- details the number of infringements arising from chemical and microbiological sampling by the HSE during 2012.</p> <p>Typical infringements for the chemical/physical testing of food relate to labelling or compositional requirements; these include for example foodstuffs containing food</p>

⁵The report *Review of the Sampling and Microbiological Examinations undertaken by the Health Service Executive, 2007 and 2008* is available on www.fsai.ie

		additives that are not included in the list of ingredients. Non-compliances are followed-up by EHOs, with action proportionate to the nature of the infringement. In cases where sampling indicates that foods presenting a danger to health have been placed on the market, the FSAI is informed. If the food has been exported, the FSAI can issue notices to the country concerned via the Rapid Alerts System for Food and Feed (RASFF).
	Were the non-compliances clustered or randomly distributed	Randomly distributed
	Categorise these non-compliances into major, moderate and minor and give the proportion/frequency	<p>All non-compliances and inspection outcomes must be assessed and classified accordingly. This is documented in FSAI Guidance Note 1 (Rev. 2).</p> <p>Inspections with outcomes Grade 4 (Unsatisfactory Significant) or Grade 5 (Unsatisfactory Serious) will be likely to result in a formal enforcement action being served on the food business.</p> <p>The formal enforcement actions taken in 2012 are in Appendix HSE1- Table HSE2.</p>
9.2.2.3	What was/were the root cause/s of the non-compliances identified	Data is not available centrally on this
9.4.1	Actions to ensure compliance by Food and Feed Business operators and other relevant business operators with official controls.	Enforcement action was taken where appropriate. The formal enforcement actions taken in 2012 are in Appendix HSE1- Table HSE2.
9.4.2	Actions to ensure effectiveness of Official Controls (by the CA)	Guidance Note 1 (Rev2) places a strong emphasis on taking effective and timely enforcement action where appropriate. This approach is reflected in the increase in enforcement actions in 2012.
9.5	Statement of Overall compliance within the sector	Overall the level of compliance of Food Business Operators supervised by the HSE is generally satisfactory, and where it is not, effective, dissuasive and proportionate action can be / is taken by the EHS.
	Comment on the appropriateness and suitability of the MANCP	<p>Did the programme of OC's identify any necessary amendment to MANCP</p> <p>No</p>

Appendix: HSE1

Table HSE1: No. of establishments, establishments inspected, inspections and No. of establishments committing infringements in 2010 and 2011

	2010	2011	2012
Number of Establishments	46355	47057	46011
Number of Establishments Inspected	27904	27055	26032
Number of full and surveillance programmed Inspections	41966	37973	36584
Number of Establishments Committing Infringements	8391	4438	5515

Table HSE2: Total Enforcement Action by HSE, 2010 to 2012

Enforcement Type	Closure Order	Improvement Notice	Improvement Order	Prohibition Order	Prosecution	Grand Total
2010	82	246	5	26	12	371
2011	74	281	6	11	10	382
2012	91	303	3	11	16	424

Table HSE3: Types of Infringements Observed in 2012

	Primary Producers	Manufacturers & Packers	Distributors & Transporters	Retailers	Service Sector	Manufacturers Selling Primarily on a Retail Basis	TOTAL
Type of Infringements							
Training	0	32	23	190	841	19	1105
Risk assessment/ HACCP	0	135	55	618	2568	68	3444
General Hygiene	0	208	50	957	3803	130	5148
Chemical / physical contamination (other than micro)	0	17	0	19	62	4	102
Labelling and Presentation	0	82	32	542	1365	213	2234
Other (including failure to register with HSE, traceability)	2	9	0	21	76	1	109

Infringements in chemical food samples

The following table show the numbers of samples of different categories of foodstuffs taken by the HSE and tested by the HSE laboratories and the numbers with infringements of food legislation found in 2012.

Table HSE4: Samples tested in HSE Public Analysts Laboratories 2012 including number of infringements

	2011	
	Total No. Chemical / Physical Samples	No. Samples with Infringements
Dairy Products	150	8
Egg & Egg Products	19	1
Meat & Meat Products	340	22
Fish, Shellfish & Molluscs	188	13
Fats & Oils	77	2
Soups, Broths & Sauces	162	6
Cereals & Bakery Products	498	32
Fruit & Vegetables	196	16
Herbs & Spices	92	12
Non-alcoholic Beverages	374	33
Wine	14	0
Alcoholic Beverages	81	1
Ices & Desserts	22	1
Cocoa & Cocoa Preparations, Coffee & Tea	72	4
Confectionery	158	8
Nuts & Nut Products	28	1
Prepared Dishes	193	13
Food Contact Materials	249	15
Additives	8	0
Food Contact Materials	69	5
Other (specify)	324	33
	3314	226

Table HSE5: Infringements in microbiological food samples

Food microbiology samples tested in HSE laboratories 2012

	2012	
	Total No. Samples	No. Samples with Micro Contamin-ation
Dairy Products	362	77
Egg & Egg Products	237	23
Meat & Meat Products	2348	345
Fish, Shellfish & Molluscs	174	20
Fats & Oils	5	0
Soups, Broths & Sauces	306	25
Cereals & Bakery Products	202	24
Fruit & Vegetables	365	18
Herbs & Spices	60	5
Non-alcoholic Beverages	234	23
Wine	0	0
Alcoholic Beverages	1	0
Ices & Desserts	292	38
Cocoa & Cocoa Preparations, Coffee & Tea	10	0
Confectionery	69	6
Nuts & Nut Products	6	0
Prepared Dishes	1880	187
Foodstuffs Intended for Special Nutritional Uses	10	0
Additives	1	0
Food Contact Materials	2	0
Other (specify)	548	89
	7112	880

Local Authorities (LA)

The local authorities are responsible for official controls in the following areas:

- Low throughput slaughterhouses
- Food businesses engaged in the slaughter of low volumes of poultry
- Small meat manufacturing plants (SMMP's) producing small quantities of fresh meat, minced meat, meat preparations or meat products
- Cold stores/distribution centres
- Meat transport vehicles at, or associated with inspected establishments
- Wholesaling butcher shops subject to Regulation (EC) No. 853/2004.

During 2012, the local authorities were responsible for carrying out official controls in 464 establishments as follows:

- 211 Slaughterhouses
- 200 Small Meat Manufacturing Plant
- 30 Poultry Plants
- 10 Cold store (animal origin no exposure)
- 5 Vehicles Operating without a Base Cat. I (raw and cooked meat product)
- 5 Cold stores (animal origin exposure)
- 3 'Other' Butcher Shops

In most cases, the local authority has one County Veterinary Officer (CVO), supported by temporary veterinary inspectors (TVIs) engaged for animal inspections in slaughterhouses.

In 2012 LAs committed 106.4 WTE staff to official controls and food safety activities under their service contracts with the FSAI. This total included 61.8 WTE inspectors and 12 WTE laboratory staff.

9.1	List Official Control (OC) activity	<p>Number planned</p> <p>The local authorities use a standard operating procedure (SOP D25) to determine the required inspection frequency for each establishment based on risk assessment. The following considerations are taken into account in this SOP:</p> <ul style="list-style-type: none"> • Public health risks • Animal health risks • Animal welfare aspects where applicable • Type of processes carried out in the establishment • Throughput of the establishment • FBO's past record of compliance with food law and the reliability of the FBO's own checks. <p>The type of processes undertaken in an establishment and the nature and intended uses of its products determine to a large extent the risk to public health from consumption of those products. These factors therefore primarily determine the level of risk associated with the establishment. After the initial risk assessment of an establishment a re-assessment is carried out on an annual basis.</p> <p>It is recommended that inspections of establishments should be carried out within the following range of frequencies, where the frequency is proportionate to the risk categorisation, based on the professional judgement of the CVO:</p> <ul style="list-style-type: none"> • Low Risk: Between once every three months and once per month • Medium Risk: Between once every two months and twice per month • High Risk: Between once per month and four times per month • Very High Risk: At discretion of CVO <p>Completed</p> <p>In 2012 there were 4689 hygiene inspections carried out by local authority veterinary inspectors. The majority (55%) of inspections were in slaughterhouses, which account for 45% of all establishments under local authority supervision. The number of inspections per type of establishment are as follows:</p> <ul style="list-style-type: none"> • Slaughterhouses 2593 • SMMPs 1908 • Poultry Plants 110
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		<ul style="list-style-type: none"> • Cold Stores 62 • Food Vehicles 13 • Butcher shop 3
		<p>Comment</p> <p>In addition to the above, local authority veterinary inspectors carry out sampling of food and related items as part of official control programmes linked to the production of foods of animal origin, as well as participating in the national residue monitoring programme organised by the Department of Agriculture, Food and the Marine.</p> <p>In 2012, a total of 1620 samples were taken in local authority slaughterhouses.</p> <p>For the purposes of assessing the delivery of official controls by the local authorities, the FSAI carried out audits on follow-up and closeout of non-compliances identified during official control inspections. The audit included on-site activities in five local authorities, as well as on-site verification in ten food business establishments. The audit team selected establishments where there were a number of non-compliances identified in order to maximise the value of the on-site verification activity. This verification activity in the establishments included an assessment of the status of the non-compliances which had been identified during official control inspections.</p>
9.2	Statement of compliance (with this OC)	<p>Overall compliance</p> <p>Overall compliance in this sector was generally acceptable</p>
9.2.2.1 & 9.2.2.2	What proportion of the checks identified non-compliance	During 2012 LAs took 22 formal actions as a result of non-compliances detected during inspections. The formal actions taken included 14 Compliance Notices, 3 Fixed Penalty Notices. 2 Prohibition Orders and 1 revocation of an approval.
	What were the main types of non-compliance identified	<p>Non-compliances included:</p> <ul style="list-style-type: none"> • FBO engaged in activity outside the scope for which establishment had been approved • Deficiencies in structural and hygiene requirements • Non compliances in relation to pest proofing, pest control and cleaning and sanitation of an establishment • Bovine animal slaughtered without veterinary ante mortem inspection
	Were the non-compliances clustered or randomly distributed	Non-compliances were randomly distributed.
	Categorise these non-compliances into major, moderate and minor and give	Non compliances found which resulted in enforcements being served were major and moderate, 80% and 20% respectively.

	the proportion/frequency	
9.2.2.3	What was/were the root cause/s of the non-compliances identified	No data available for this.
9.4.1	Actions to ensure compliance by Food and Feed Business operators and other relevant business operators with official controls.	<p>Actions taken to deal with non-compliances</p> <p>LAs took 12 formal, legal actions against FBOs under their supervision in 2012</p>
9.4.2	Actions to ensure effectiveness of Official Controls (by the CA)	<p>In order to comply with Regulation (EC) No. 882/2004 all official controls must be carried out in accordance with documented procedures. The local authority veterinary inspectorate has an established standardisation working group which has developed a number of operating procedures which inspectors use while carrying out official controls. The working group meets on a regular basis to update/amend/develop operating procedures as required.</p> <p>Local authorities implemented an internal audit programme relating to official controls whereby one local authority is audited by another local authority (cross-county auditing).</p>
9.5	Statement of Overall compliance within the sector	Overall compliance within the sector is good.
	Comment on the appropriateness and suitability of the MANCP	<p>Did the programme of OC's identify any necessary amendment to MANCP</p> <p>No</p>

The Marine Institute (MI)

The Marine Institute (MI) (www.marine.ie) is Ireland's national agency responsible for marine research, technology development and innovation. Its role is "to undertake, to co-ordinate, to promote and to assist in marine research and development and to provide such services related to research and development that, in the opinion of the Institute, will promote economic development and create employment and protect the marine environment."

Under its service contract with the FSAI, the MI is responsible for a limited range of official controls relating primarily to the sampling and analysis of shellfish and finfish. It is the Official Agency charged with providing scientific advice to the Authority and its official agencies on marine biotoxins and related issues, and in relation to the microbiological and virological safety and quality of shellfish and shellfish growing waters, and on related matters.

In accordance with Article 32 of Regulation (EC) No. 882/2004, the MI is Ireland's National Reference Laboratory for:

- monitoring for Marine Biotoxins in Live Bivalve Molluscs
- monitoring for Bacteriological and Viral Contamination in Live Bivalve Molluscs
- monitoring of Certain Substances and Residues thereof insofar as they apply to finfish aquaculture

The MI participated in relevant CRL organised inter-comparisons, as required.

The MI has also been designated as the competent authority and NRL "for the purposes of EU Directive 2006/88/EC in addition to conducting fish health and marine environment monitoring. These activities do not come under the scope of the Service Contract with the FSAI.

The MI is accredited to standard ISO17025. The Schedule of Accreditation applicable to the MI can be found at www.inab.ie/directoryofaccreditedbodies/laboratoryaccreditationtesting/130T-2.pdf

In 2012, the MI had 28.5 WTE staff allocated to delivering official controls under the Service Contract.

MANCP Section	Title	Information
9.1	List Official Control (OC) activity	<ul style="list-style-type: none"> Shellfish sampling <ul style="list-style-type: none"> Shellfish Chemistry Shellfish Residues (BIPs) Biotoxin Bioassay Biotoxin Chemistry Microbiology of Shellfish (E. coli analysis) Finfish <ul style="list-style-type: none"> Residues Chemistry: Port Phytoplankton Sampling
		Completed A detailed breakdown of the sampling completed by the MI is included in Appendix MI1
		Comment The MI also tests shellfish for the presence of Norovirus.
9.2	Statement of compliance (with this OC)	Overall compliance The Marine Institute carries out official control activity in a limited number of food business operators. The results of this activity are reported to other competent authorities, such as the SFPA, who may use it to assess compliance in the aforementioned food businesses.
9.2.2.1 & 9.2.2.2	What proportion of the checks identified non-compliance	The Marine Institute carries out official control activity in a limited number of food business operators. The results of this activity are reported to other competent authorities, such as the SFPA, who may use it to assess compliance in the aforementioned food businesses.
	What were the main types of non-compliance identified	The Marine Institute carries out official control activity in a limited number of food business operators. The results of this activity are reported to other competent authorities, such as the SFPA, who may use it to assess compliance in the aforementioned food businesses.
	Were the non-compliances clustered or randomly distributed	The Marine Institute carries out official control activity in a limited number of food business operators. The results of this activity are reported to other competent authorities, such as the SFPA, who may use it to assess compliance in the aforementioned food businesses.
	Categorise these non-compliances into major, moderate and minor and give the proportion/frequency	The Marine Institute carries out official control activity in a limited number of food business operators. The results of this activity are reported to other competent authorities, such as the SFPA, who may use it to assess compliance in the aforementioned food businesses.
9.2.2.3	What was/were the root cause/s of the non-compliances identified	Actions taken to ensure improved compliance by Food Business Operators (FBOs) during 2011 The Marine Institute is not involved in assessing compliance among FBOs

9.4.1	Actions to ensure compliance by Food and Feed Business operators and other relevant business operators with official controls.	<p>Describe, <i>giving the number</i> of the various types of enforcement action deployed such as verbal warning, written notice, fixed penalty notice, restriction, premises closure, seizure/detention of animals or product, prosecution</p> <p>Actions taken to deal with non-compliances The Marine Institute carries out official control activity in a limited number of food business operators. The results of this activity are reported to other competent authorities, such as the SFPA, who may use it to assess compliance in the aforementioned food businesses.</p>
9.4.2	Actions to ensure effectiveness of Official Controls (by the CA)	<p>The MI completed 130 staff days of training under the Service Contract. This was spread between 34 different events of varying duration.</p> <p>A further 46.5 staff days were committed to prepare, participate and follow-up on audits. The MI staff participated in 25 internal audits, 1 FVO audit, and 1 Irish National Accreditation Board (INAB) audit.</p>
9.5	Statement of Overall compliance within the sector	The Marine Institute carries out official control activity in a limited number of food business operators. The results of this activity are reported to other competent authorities, such as the SFPA, who may use it to assess compliance in the aforementioned food businesses.
	Comment on the appropriateness and suitability of the MANCP	<p>Did the programme of OC's identify any necessary amendment to MANCP</p> <p>No</p>

Appendix: MI1 - Sampling & Analysis

Sampling & Analysis activity - Shellfish					
Analysis Type	No. of Samples Taken	No. of Samples Analysed	No Of Tests	No. of Positive Samples	No. of Negative Samples
Routine					
Shellfish Chemistry	65	65	12 tests (2889 results)	0	65
Biotoxin Chemistry					
Lipophilic Toxins	2536	2536	DSP Group 2536	431	2105
			AZP Group 2532	53	2479
			PTX Group 1319	0	1319
			YTX Group 1408	0	1408
ASP	1342	1342	1342	21	1321
PSP	369	369	369	1	368
Microbiology Shellfish					
Microbiology Shellfish (<i>E. coli</i> analysis including sub contract testing)	1592 (<i>E.coli</i> testing including subcontact testing)	1592	1592	Not relevant classification controls based on <i>E.coli</i> levels	
Non Routine					
Shellfish Chemistry	0	0	0	0	0
Biotoxin Chemistry					
Lipophilic Toxins	223	223	DSP Group 221	9	212
			AZP Group 223	16	207
			PTX Group 143	0	143
			YTX Group 135	0	135
ASP	27	27	27	0	27
PSP	20	20	20	0	20
Microbiology Shellfish					
Microbiology Shellfish	263	263	263 norovirus, 127 <i>E.coli</i>	157 norovirus. Not relevant for <i>E.coli</i> as classification controls based on <i>E.coli</i> levels	106 norovirus. Not relevant for <i>E.coli</i> as classification controls based on <i>E.coli</i> levels

Sampling & Analysis - Finfish					
Analysis Type	No. of Samples Taken	No. of Samples Analysed	No. of Tests	No. of Positive Samples	No. of Negative Samples
Routine					
Residues	169	169(777 samples sub divided)	16 tests (1795 results)	0	169
Chemistry: Port	34	34	12 tests (830 results)	0	34
Non Routine					
Residues	13	13	4 tests (35 results)	0	13
Chemistry: Port	0	0	0	0	0

Sampling & Analysis - Water				
Analysis Type		No. of Samples Taken	No. of Tests	No. of Positive Samples
Phytoplankton	Routine	1984	1857	1367
	Non Routine	508	493	217

The National Standards Authority of Ireland (NSAI)

The National Standards Authority of Ireland (NSAI) is Ireland's official standards body. It operates under the National Standards Authority of Ireland Act 1996 and provides a certification service to enable businesses to demonstrate that Irish goods and services conform to applicable standards. NSAI is also an official agency of the FSAI.

The NSAI has a focused role in official controls of food, reporting the use of just 0.1 whole-time equivalent of inspector resource devoted to the service contract activities in 2012. NSAI inspects and certifies suppliers of natural mineral water (NMW), of which there were four in Ireland operating five boreholes.

The NSAI operates a quality management system certified to ISO 17021.

Each supplier is inspected as part of this programme, with 12, 11 and 9 inspections in 2010, 2011 and 2012 respectively.

In 2011, the NSAI recorded 15 infringements against the requirements of 2009/54/EC, 2003/40/EC and NSAI issued Conditions for Exploitation against the requirements of S.I. 225 of 2007.

Seven samples were taken for microbiological analysis, with 1 infringement detected, and subsequently closed out.

Seven (7) samples were taken for chemical analysis, with 1 infringement detected and closed out. No complaints were received.